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STACK

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 189

*They tell us:*

"THE ONLY TWO THINGS THAT  
ARE SURE IN THIS WORLD  
ARE **DEATH** AND **TAXES**"

**ONE thing more of which you  
can be certain, is the unfailing  
consistency and fine quality of**

## M. I. S. SAFE WAY CURE



We welcome all of our West Coast Friends to  
enjoy the pleasant M.I.S. entertainment planned  
for our convention Suite 3040-42 Palace Hotel,  
San Francisco.

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OFFICES AND  
LABORATORY

## MEAT INDUSTRY SUPPLIERS

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

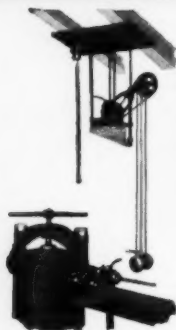


# MACHINES FOR EVERY PURPOSE

*the most complete line for the Sausage Kitchen*

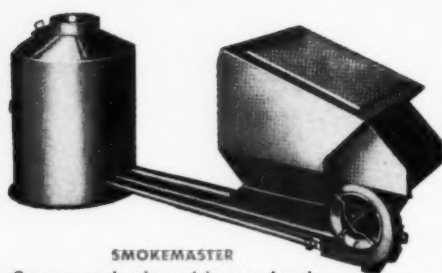
BUFFALO sausage-making machinery includes many types in addition to our better-known grinders, cutters, stuffers and mixers. A few of these are illustrated below. In addition, "Buffalo" also makes many special types of equipment for unusual applications.

**John E. Smith's Sons Co.**  
50 Broadway, Buffalo 3, N. Y.  
Sales and Service Offices in Principal Cities



**CASING APPLIER**  
Saves time... strips casings on stuffer far faster than by hand.

**PORK FAT CUBER**  
Pays for itself in labor-savings if you specialize in blood sausage, headcheese, mortadella, bologna, etc.



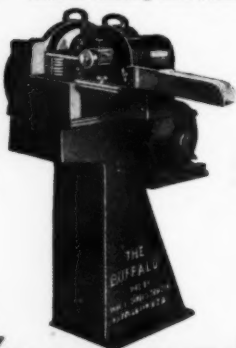
**SMOKEMASTER**

Generates an abundance of dense, cool smoke. Shortens smoking time. Automatic operation.



**HEADCHEESE MEAT CUTTER**

Cuts long square strips with clean sheer cuts. Improves appearance of headcheese.



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Excellent machine for reducing large chunks of raw or cooked meat into strips before further processing or canning.

**BEST BUY**

**Buffalo QUALITY SAUSAGE MACHINERY**



## Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL COUPON**  
or write for Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

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| <input type="checkbox"/> Cutter                                   | <input type="checkbox"/> Casing Applier     |
| <input type="checkbox"/> Grinder                                  | <input type="checkbox"/> Pork Fat Cuber     |
| <input type="checkbox"/> Mixer                                    | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer                                  | <input type="checkbox"/> Smoke Master       |
| <input type="checkbox"/> Combination of Special Purpose Equipment |   |

Name \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
City and State \_\_\_\_\_

PUMP IT!



RUB IT!



CHOP IT!

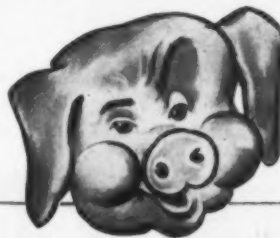


It's always done better with

# PRAGUE POWDER<sup>®</sup>



For all pork curing—sausage, hams, bacon, picnics—use PRAGUE POWDER, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.



## SEASON MY TRIMMINGS with THE TASTE OF SUNSHINE

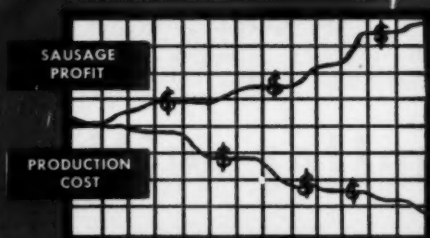
PEPPERROYAL and all ROYAL SOLUBLE SEASONINGS derive their true spice flavor from Griffith's new extraction process (patents applied for). It removes cloudy and earthy flavors . . . produces dependable, uniform sunny-day flavor. Improve your products with ROYAL SOLUBLE SEASONINGS! . . . they always taste better!

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# MORE SAUSAGE PROFITS!



# LESS PRODUCTION COST!

Add 1500 extra pounds of sausage sales for every 1000 sausages—That's more profit.

You can pack up to 1½ pounds of extra stuffing in each sausage casing when you use FASTIES. That's reducing casing costs.

## Fastie

### CLOSURES and LOOPS!

★ Pat. U. S. and Canada

replace top ties with string—make it possible to use previously wasted casing space for extra stuffing.

**PROVE IT YOURSELF**—Send us 25 of your cellulose, fibrous or plastic casings. We will apply Fastie Closures and Loops—and return the casings for you to fill.

VISIT OUR EXHIBIT BOOTH G-2  
WESTERN STATES MEAT PACKERS  
ASS'N., INC.  
FEBRUARY 14, 15, 16  
PALACE HOTEL  
SAN FRANCISCO, CALIF.



## Hercules FASTENERS, INC.

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THE NATIONAL



# Provisioner

VOLUME 124 FEBRUARY 3, 1951 NUMBER 5

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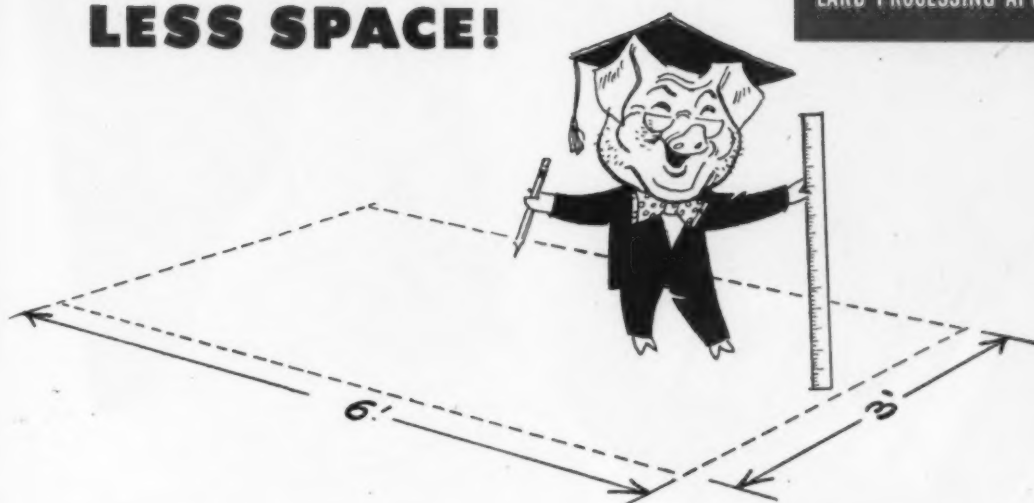
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more **LARD** from  
**LESS SPACE!**



**I**N A SPACE of but 3 by 6 feet you can process 3000 pounds of lard an hour with VOTATOR Processing Apparatus. That's because lard is processed continuously . . . chilled, plasticized, and delivered for packaging in a few seconds! Bulky, time-consuming batch methods can be eliminated.

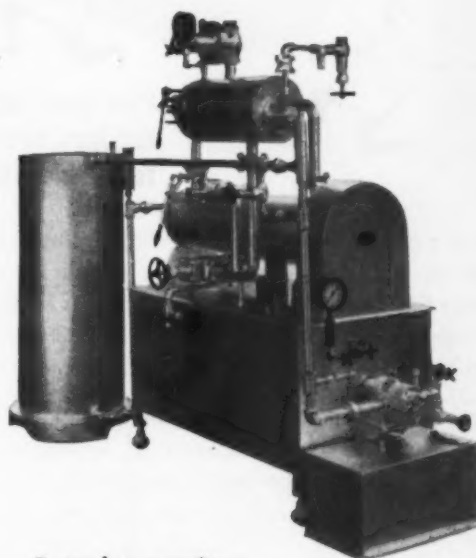
Lard produced with VOTATOR Processing Apparatus is smooth, white, creamy in texture. It has better cooking and keeping qualities. This adds up to more product appeal—and more sales. But that's not all . . .

#### UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Weather will not affect product quality.

Predetermined control settings can be established and air can be incorporated in desired quantity or completely excluded. Inert gases such as nitrogen can be substituted for air.

VOTATOR Processing Units are also available for capacities of 5,000 and 10,000 pounds per hour. Write for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



Rated capacity  
of this VOTATOR Lard Processing  
Unit is 3,000 pounds per hour  
—of superior quality lard.

VOTATOR—T. M. Reg. U. S. Pat. Off.

**GIRDLER** CORPORATION  
Votator Division

Here's "Hustle up"  
for Ham Sales!



Plan your Easter ham  
displays and advertising  
to tie in with these dates

Here's Easter ham advertising with a strong service angle. Service to retailers because it helps them sell the shank half first. Service to housewives because it shows them how to get the most out of the ham they buy.

Urge your retailers to use this same idea in their store displays and advertising, in their personal selling. Customers appreciate it. It builds good will. And it builds business.

#### AMERICAN MEAT INSTITUTE

Headquarters, Chicago

Members throughout the U.S.



This full-page, full-color advertisement  
appears in March 27 issue of **LOOK** (out March 13)  
and in March 19 issue of **LIFE** (out March 16)

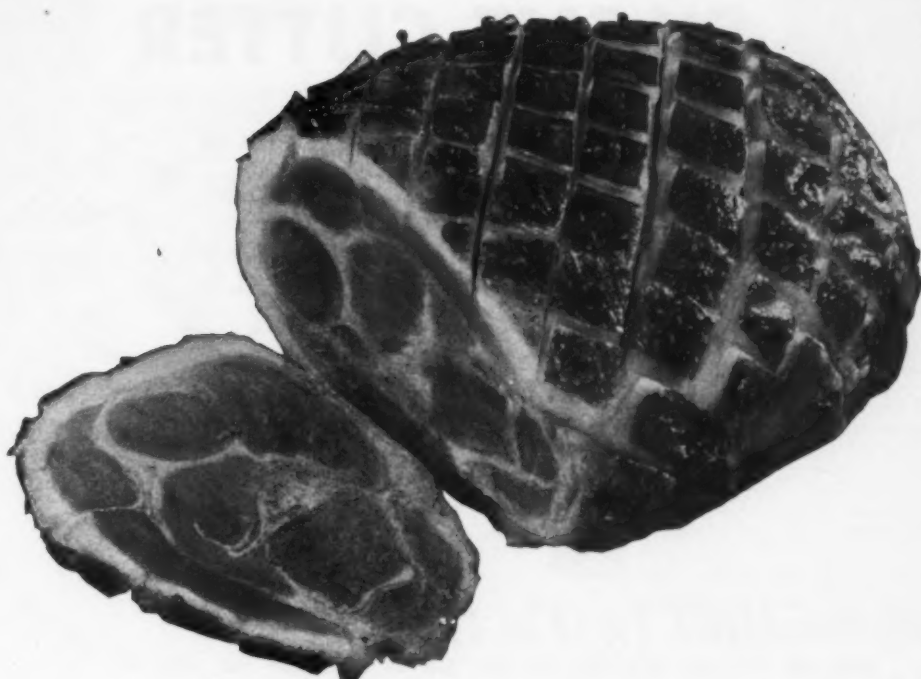


This full-page, full-color advertisement  
appears in **GOOD HOUSEKEEPING** (March issue)  
and in **LADIES' HOME JOURNAL** (March issue)



#### Store Materials

Kit contains retail mats, store poster and full details about the Easter advertising. Get these kits in the hands of your retailers now.



**FOR OUTSTANDING EASTER HAMS**  
that build extra business throughout the year  
for you . . . use dependable Fearn Cures

Yes, this Eastertime offers you unexcelled opportunity to establish yourself even more as the preferred source for exceptionally fine hams.

With more people than ever buying your hams you'll want to make doubly sure that every ham makes a lasting good impression.

Fearn cures can help you do this . . . give each ham superfine flavor, full color development, the right texture, ever-true uniformity . . . all on short production schedules and without changes in your present methods.

And Fearn can give you Complete, Straight or Special Cures to meet your exact needs for producing the finest hams you've ever offered the Easter market. Let the Fearn man make a test run with you soon.

**fearn** *flavors you can trust*

PRODUCTS OF FEARN LABORATORIES, INC., FRANKLIN PARK, ILLINOIS

The National Provisioner—February 3, 1951

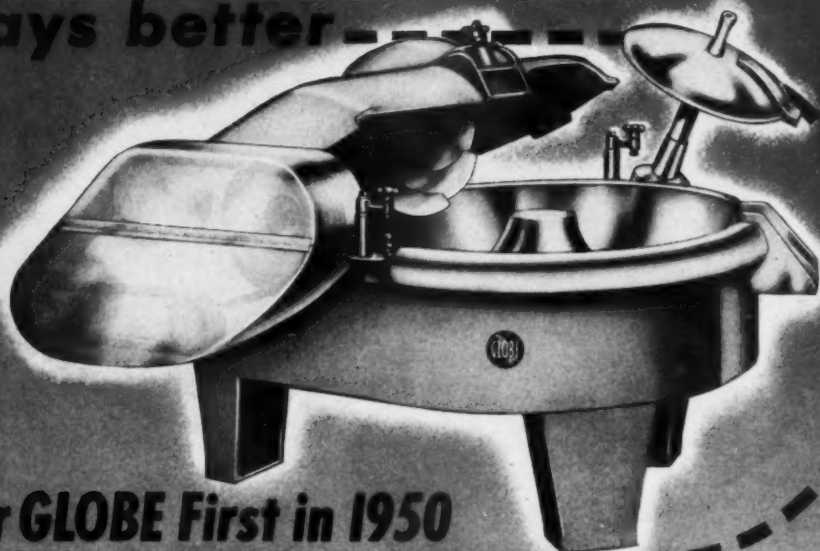


**Every Shipment to You is  
Quality Control Certified**

You can depend on Fearn's Cures, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

# The *NEW* Globe SILENT CUTTER

10 ways better-----



Another *GLOBE* First in 1950

1. New, advanced cutting principle—faster cutting, lower heating.
2. All food contact surfaces easily cleaned.
3. Hand rails and unloading chutes highly polished, easily removed for cleaning.
4. No tools needed for cleaning purposes.
5. Universal alignment of bowl and cover seals effectively, controls Knife clearances and minimizes frictional losses.
6. Drive motor permanently mounted to frame—frictional heat eliminated.
7. Drive and unloader motors are fan cooled — fully inclosed—bowl is highly polished nickel cast iron—also available with chromium finish on cutting surfaces.
8. Disc type unloader, automatically operates when lowered into bowl, shuts off motor when raised.
9. Comes equipped with noise and vibration dampeners.
10. Simple V-Belts drive knife shaft for quiet, vibrationless action.

The new Globe Silent Cutter has everything—does its job better and faster than ever before. See how it can speed up production in your plant. Write for full details today.

36 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



### Unions Stage Series of Walkouts

What appears to be the start of a widespread city-by-city siege of work stoppages in meat packing plants began this week. The movement is apparently a joint action of CIO union locals in a city and is initiated by the international office. Walkouts have been reported at Mason City, Des Moines and Sioux City, Ia. and Omaha, Nebr., and, according to one observer, can probably be anticipated at most plants of the large packers.

The workers simply announce that they are not striking but are leaving their jobs to attend a union meeting at the union hall to protest the government's wage freeze and the "packers' refusal to negotiate." According to a CIO union spokesman from the national headquarters in Chicago, its members feel that the wage freeze was "in the air" even before wage negotiations started several weeks ago and packers are "taking advantage of the situation" because to date they have made no "specific" offer of a wage raise. So far, only a few workers at a plant participate in the stoppages and operations are not seriously affected.

Ralph Helstein, president of the United Packinghouse Workers (CIO), in a telegram Thursday to Cyrus Ching of the wage and price board stated that packers are refusing to negotiate and that the unions are holding meetings to protest against the wage freeze order and the companies' attitude. The union also accused Swift and Armour of breaking off negotiations. To this Swift replied:

"It is absolutely untrue that Swift & Company has broken off negotiations with the UPWA. We have had two meetings with the union and further meetings will be held as soon as the temporary wage freeze is lifted and the order of the Wage Stabilization Board released. The work stoppages apparently are for the purpose of bringing pressure for a general wage increase." Armour also stated that wage talks had simply been recessed until the wage question is clarified.

The negotiations are provided for under a wage reopener clause in the contracts which becomes effective February 11, 1951.

### Wage-Freeze Considered Stop-Gap Measure

Wages and salaries were stabilized on January 26 by the Economic Stabilization Agency in an order (32-A) superseding other existing wage regulations. The Defense Production Act of 1950 had made it mandatory that wages be stabilized at the time that ceilings were placed on prices of materials and services.

It is expected that new regulations and amendments will shortly be issued modifying the order. The board is considering, for example, the problems raised by agreements negotiated before the freeze. It is also reported to be working on an overall formula to permit wage increases up to a certain figure for workers who have had no raises this year and on the question of what to do about contracts providing guaranteed annual increases.

The present order provides that no rates may be below the May 24-June 24, 1950, period. Petitions for approval of any increases in wages, salaries and other compensation affected by the regulation are to be filed with the Wage Stabilization Board.

### Gillette Report Blames Processor

The report of the Gillette Senate agriculture subcommittee on its investigation of food price "spreads" in the last Congress is being studied by Chairman Allen J. Ellender, who heads the agriculture committee in the new Congress, and other Senate farm leaders. Gillette has been succeeded as head of the subcommittee by Spessard L. Holland of Florida.

The report places much of the responsibility for price "markups" on food processors, stating that the food price spiral, which began with the start of hostilities in Korea, has provided "little or no increase" in prices for most farmers. "There is not so much need for freezing the prices of meats," it asserts, "as there is for rolling back the margins of the meat packers and the retailers to those existing prior to the war in Korea. It seems that the food processing and distributing industries, while performing useful services, simply take advantage of every opportunity to increase or maintain their prices, regardless of the services rendered."

# Latest on Controls Situation

- ▶ PRICE SWINGS SMALL
- ▶ MARKETINGS DROP
- ▶ ESA PAT ON PORK

**W**HILE MOST meats appear to be moving in wholesale trade fairly close to the highest actual market levels of the December 19, 1950 to January 25, 1951 base period established under the General Ceiling Price Regulation, occasional claims of high — some of them very high — individual ceilings have begun to come to light.

At midweek most wholesale pork cuts were selling in carlot trade fractionally higher or lower or at the highest prices quoted for them during the base period (see page 37). Carcass beef and veal and manufacturing beef (carlots) were also around their base period market highs.

A controversy appears to be developing over the question of whether or not some increase in pork prices is justified because of the fact that the farm price of hogs (\$20) on January 15 was 3 per cent below the parity price (\$20.60).

Since packers are now paying farmers 75c to \$1 over January 15 levels for hogs, it would appear that processors could apply the escalator provisions of the General Ceiling Price Regulation and pass on the increases

in prices paid to producers on a dollar and cents basis.

E. W. Phelps, assistant director of the Office of Price Stabilization, said last week that if the January 15 comparison of farm and parity prices showed hogs to be below parity, then pork product prices would be frozen on the basis of the escalator provisions of the order.

The American Meat Institute this week asked the Economic Stabilization Agency for a ruling as to whether prompt adjustments can be made in ceiling prices of pork products to provide for an adjustment of the disparity between farm and parity prices of hogs.

In reply, the Economic Stabilization Agency stated that wholesale pork prices are frozen because hog prices are above parity. The ESA said that it has a proper certification from the USDA, as required by law, that farm prices of hogs were above parity on January 22. Therefore, ESA takes the position that wholesale pork prices are frozen at the highest price the product was delivered during the base period to a purchaser of the same class, *regardless of the price paid for live hogs.*

It is reported that the USDA is con-

sidering whether it is going to rescind its certification to ESA that hogs are above parity. However, both the USDA and the ESA are agreed that, for present purposes, Agriculture did notify ESA that hog prices as of January 22 were above parity. Therefore, pending any withdrawal of the certification, the ESA is insisting that pork prices are frozen as of the effective date of the freeze order.

One effect of the price freeze could already be seen in a sharp decline in livestock marketings up to midweek compared with a week earlier. This created a moderate bulge in livestock values above pre-freeze levels, although not so large as might have been expected, and probably "squeezed" some processors who were trying to observe their legal meat ceilings and maintain normal slaughter volume.

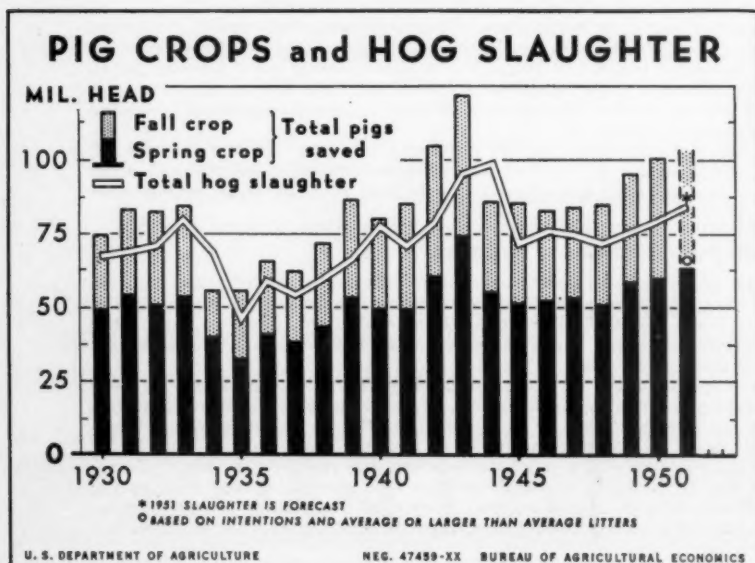
The drop in receipts at principal terminal markets may indicate that some livestock is already being diverted to enterprising killers with elastic or non-existent ceilings.

The lack of ceilings on livestock and the lack of slaughter controls are already causing concern in the industry. Michael V. DiSalle, price administrator, stated this week that he hopes soon to issue regulations limiting the number of slaughterers. The Office of Price Stabilization has also indicated that it intends to set ceilings on live animals, perhaps at the time that specific maximums are announced for meats.

There were persistent reports this week that OPS will soon announce dollars and cents maximums for tallow and greases and other fats and oils; ceilings have already been announced for hides which have been sharply criticized by meat packers and hide dealers.

OPS representatives have been meeting with representatives of the Commodity Exchange to try to clarify the manner in which the price freeze order covers commodity exchanges. One OPS group holds that exchanges should be exempt entirely from the regulation when dealing with commodities selling below parity, holding that free trading in below-parity commodities would have no effect on maintaining price controls under the existing regulation.

(Continued on page 25.)





## Bartusch Packing Grows Smoothly Through Program of Functional Expansion

**I**F THE owners of an old ice house in St. Paul, Minn. were to inspect it today, they wouldn't believe their eyes. In the span of three generations, the G. Bartusch Packing Co. has transformed this large structure into a modern beef packing plant.

Although the business is under direction of the second generation in the person of Richard E., president, and Carl G. Bartusch, secretary-treasurer, the third generation is represented by younger executives Richard E., jr., and Warren Schaetzel, both of sales.

The finishing touch to this up-to-date plant took place recently when the upper part of the ice loft was removed and a modern office built in its place. Cooler space was increased at that time. Also, another beef bed was added and dock space provided for truck loading.

Throughout its construction activities the firm has kept an eye on the future and added minor mechanical features to increase the overall effi-

ciency of the various plant operations.

The decision to place the office on the second floor was prompted by a desire to keep the entire outer shell of the building available for potential expansion. If the need should arise, additional cooler, kill, loading or rendering facilities can be provided by knocking out only one outer wall. The new space will be but an extension of the space devoted to a like activity in the plant as it now stands. There will be no possibility of the office area separating like activities nor any need to perform needless handling around the office area.

In the hide cellar, a hide loading conveyor which has materially increased the productivity of the railroad car loading operation has been installed. The same gang that loaded a car in 10 hours under the former method can now do it in six. Permanently installed in the former elevator shaft, the conveyor takes the hides from the loading point in the hide cel-

lar, carries them to the loading dock level; then, through means of a portable slideoff, drops them into the car being loaded. There is a close clearance between the outer loading dock wall and the railroad siding.

After a car is spotted in proper position, the car door and the loading dock door are opened and the portable slide-off chute attached to the head of the conveyor. The oncoming hides drop from the conveyor onto the chute and then slide into the car.

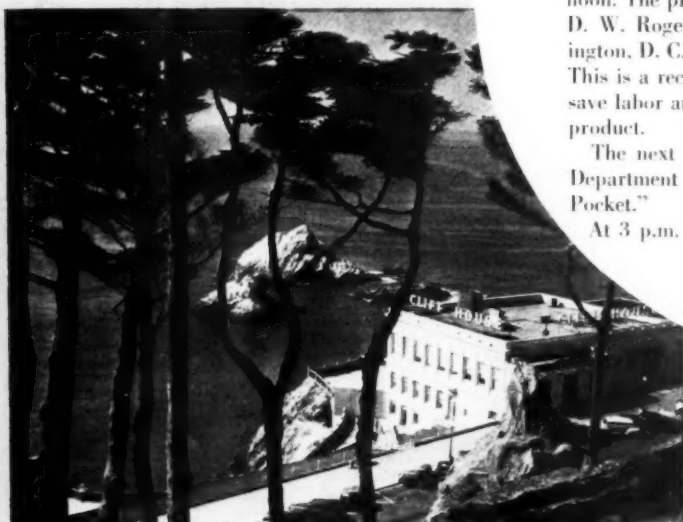
The chute has 8-in. upright bracer bars spaced 54 in. apart. It is 22 in. wide and is powered with a 3½-hp gear-head electric motor. In six hours, the hide loading gang can handle 1,900 hides, including the entire procedure of breaking them out of the hide pack to loading them in the car.

In the hide curing operation, the plant has constructed a variable height salt dolly which expedites salting down. The dolly is constructed of a series of

(Continued on page 30.)



**TOP PAGE:** Exterior of Bartusch plant is shown here. New truck loading dock is located under company sign. Inspecting beef in the new sales cooler are Richard E. Bartusch, jr. and Warren Schaetzel, both in sales. At far left can be seen the plant's hide conveyor. N. J. Bauer, foreman, hide department, checks grease cup at feed end of conveyor. Adjacent photo is closeup of hide salt dolly, showing salt bin which can be adjusted to various levels for convenient salting.



Within a 30-minute trolley ride of the Palace Hotel is famed landmark Cliff House and Seal rocks. San Francisco's City Hall is shown at top of page and Coit Tower in the center.

# WSMPA Assays N

**T**HE forthcoming fifth annual meeting of Western States Meat Packers Association will probably be the most important convention held by the association since its inception, E. F. Forbes, WSMPA president and general manager, told members in a recent bulletin. His statement was made with the present economic situation in mind and shortly before the price-wage freeze was announced. The high point of the convention program will be an address by a leading authority on price controls and other defense or wartime functions which are of interest to members of the packing industry. At press time, this speaker had not yet been announced.

The convention will be held at the Palace hotel in San Francisco, February 14, 15 and 16. Attendance is expected to be the largest to date. Available hotel rooms in the city are becoming scarce. Anyone planning to attend who does not already have a reservation is advised to get in touch promptly with WSMPA Housing Bureau, Room 200, Civic Auditorium, 61 Grove st., to secure accommodations desired.

The Western States Association has grown tremendously in scope of activities and in membership since it was organized about the end of World War II. A membership goal of 300 meat packing firms by the end of 1950 was surpassed. The states of California, Washington, Oregon, Montana, Idaho, Nevada, Utah, Arizona and New Mexico comprise the Association's territory.

The general business sessions are scheduled for Thursday morning, February 15, and Friday morning, from 9:45 until noon. The program proper will start at 2 p.m. Thursday when D. W. Rogers, vice president of Pavia Process, Inc., Washington, D. C., will discuss the Pavia process of producing lard. This is a recently patented kettle process which is reported to save labor and steam and to produce a high yield of a quality product.

The next address, by Ervin L. Peterson, director, Oregon Department of Agriculture, is entitled, "The Hand in Your Pocket."

At 3 p.m. Thursday, Daryl F. Houdeshell, manager of the

Photographs of scenic and architectural points of interest in San Francisco shown on these pages were furnished through courtesy of United Air Lines.



# ys New Economy

meat packing division of Milprint, Inc., will discuss some of the newer developments in the packaging and merchandising of meat. Houdeshell, who was with one of the country's large packers before joining Milprint several years ago, has a practical knowledge of packer production problems as well as the technical understanding of packaging from the packaging manufacturer's viewpoint.

On Thursday and Friday mornings until 2 p.m. and following the afternoon sessions until 3 p.m., as well as all day Wednesday, the exhibit of packinghouse machinery and equipment will be open. This is expected to give every packer an opportunity to spend as much time at every booth as he desires.

Friday afternoon F. E. Mollin, executive secretary of the American National Livestock Association, will speak on the subject, "We Both Need Good Public Relations." James K. Knudson, administrator of the defense transport administration and commissioner of the Interstate Commerce Commission, will then discuss transportation problems of the western packers. He will make particular reference to problems in the present defense era.

At 3 p.m. on Friday a government authority on controls will address the convention and answer questions on price and wage controls concerning the meat packing and livestock industry.

On Wednesday the eight WSPMA committees and the board

(Continued on page 34)



Here is a view of San Francisco's varied skyline with mountains in the background.

## WSPMA MEETING EXHIBITORS

FIRM	BOOTH NO.
The Adler Company	G-37
Allen Gauge & Tool Co.	G-30, 31
Arden Farms	G-35
Atmos Corporation	G-4
Sylvan Blondheim	G-7
Buckley, Dunton Pulp Co.	L-1, 2, 3, 4
Cincinnati Butchers' Supply Co.	H-8
Cincinnati Cotton Products Co.	G-17
Cyclops Iron Works	G-15
Dohm & Nelke, Inc.	H-6
The John J. Dupps Co.	G-6
Duro-Test Corporation	G-10
Dave Fischbein Company	G-38
General Machinery Corporation	G-41
Gentry, Inc.	G-26
The Globe Company	G-32, 33
Great Lakes Stamp & Mfg. Co.	G-27
Griffith Laboratories, Inc.	H-3
Group Consultants of California	G-42
Hercules Fasteners, Inc.	G-2
Holly Molding Devices, Inc.	G-36, 37
Kentmaster Mfg. Co., Inc.	G-34
J. A. Jenks	H-1
Paul Koss Supply Co.	G-11
Lasar Manufacturing Co.	G-39, 40
The Le Fiell Co.	G-18, 19
Linker Machines, Inc.	G-3
H. J. Mayer & Sons Co., Inc.	G-1
Meat Industry Suppliers, Inc.	H-5
Meat Packers Equipment Co.	G-5
Monroe Calculating Machine Co.	G-24
National Ice & Cold Storage Co.	H-26
Pacific Rubber Company	G-28
Pasteuray Corp. and Ernie Barkeley	G-25
Pavia Process, Inc.	H-9
John E. Smith's Sons Company	G-8, 9
Wm. J. Stange Company	H-12
Tanner Refrigeration Works	G-12
Tennessee Eastman Co., Division of	
Eastman Kodak Co.	G-36
Toledo Scale Company	G-13, 14
Union Oil Company	G-29
The Visking Corporation	H-7
Weber Show Case & Fixture Co.	G-20
Western Butchers Supply Co.	G-37
Western Laboratories and Sausage	
Industry Suppliers	G-16
York Corporation	G-23

## HOSPITALITY HEADQUARTERS

	Palace Room Number
Allbright-Nell Company	6022-24-26
Cincinnati Cotton Products Co.	3002-04
Custom Food Products, Inc.	2058-60
A. Deweid Casing Co., Calif., English Rooms	
The John J. Dupps Co.	4007-09
The Globe Company	2131
Griffith Laboratories, Inc.	3001-03
Keystone Brokerage Co.	2046-48
Paul Koss Supply Co.	2053
The Le Fiell Company	2007-09
Levitan Hide Company	2040-42
Levitan Wool Company	2040-42
Los Angeles Casing Co.	2051
Marathon Corporation	4002-04
H. J. Mayer & Sons Co., Inc.	2044
Meat Industry Suppliers, Inc.	3040-42
Milprint, Inc.	4016-18
Oppenheimer Casing Co.	French Parlor
Oversea Casing Co.	2109
H. Schlesinger, California, English Rooms	
Toledo Scale Company	6040-42
Southern California Gland Co.	6007-09
Wm. J. Stange Co.	2024-26
Transparent Package Co.	French Parlor
The Visking Corporation	The Royal Suite
West Coast Spice Co.	4001-03
Western Waxed Paper Co.	3007-09

# WSMPA Assays N

**T**HE forthcoming fifth annual meeting of Western States Meat Packers Association will probably be the most important convention held by the association since its inception, E. F. Forbes, WSMPA president and general manager, told members in a recent bulletin. His statement was made with the present economic situation in mind and shortly before the price-wage freeze was announced. The high point of the convention program will be an address by a leading authority on price controls and other defense or wartime functions which are of interest to members of the packing industry. At press time, this speaker had not yet been announced.

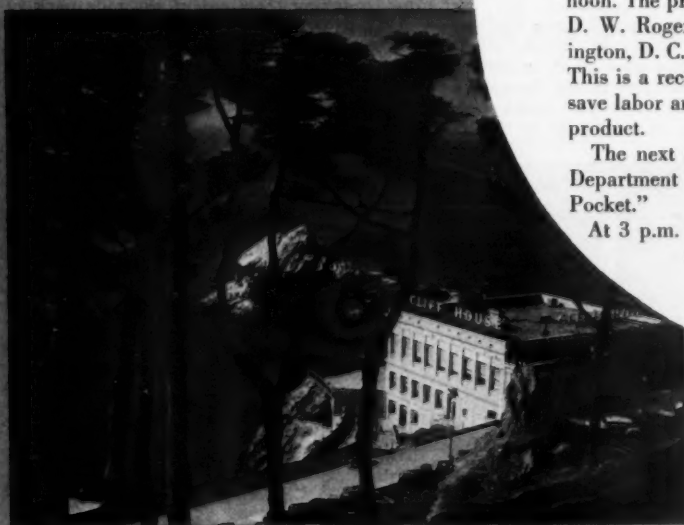
The convention will be held at the Palace hotel in San Francisco, February 14, 15 and 16. Attendance is expected to be the largest to date. Available hotel rooms in the city are becoming scarce. Anyone planning to attend who does not already have a reservation is advised to get in touch promptly with WSMPA Housing Bureau, Room 200, Civic Auditorium, 61 Grove st., to secure accommodations desired.

The Western States Association has grown tremendously in scope of activities and in membership since it was organized about the end of World War II. A membership goal of 300 meat packing firms by the end of 1950 was surpassed. The states of California, Washington, Oregon, Montana, Idaho, Nevada, Utah, Arizona and New Mexico comprise the Association's territory.

The general business sessions are scheduled for Thursday morning, February 15, and Friday morning, from 9:45 until noon. The program proper will start at 2 p.m. Thursday when D. W. Rogers, vice president of Pavia Process, Inc., Washington, D. C., will discuss the Pavia process of producing lard. This is a recently patented kettle process which is reported to save labor and steam and to produce a high yield of a quality product.

The next address, by Ervin L. Peterson, director, Oregon Department of Agriculture, is entitled, "The Hand in Your Pocket."

At 3 p.m. Thursday, Daryl F. Houdeshell, manager of the



Within a 30-minute trolley ride of the Palace Hotel is famed landmark Cliff House and Seal rocks. San Francisco's City Hall is shown at top of page and Coit Tower in the center.

Photographs of scenic and architectural points of interest in San Francisco shown on these pages were furnished through courtesy of United Air Lines.

# ys New Economy

meat packing division of Milprint, Inc., will discuss some of the newer developments in the packaging and merchandising of meat. Houdeshell, who was with one of the country's large packers before joining Milprint several years ago, has a practical knowledge of packer production problems as well as the technical understanding of packaging from the packaging manufacturer's viewpoint.

On Thursday and Friday mornings until 2 p.m. and following the afternoon sessions until 8 p.m., as well as all day Wednesday, the exhibit of packinghouse machinery and equipment will be open. This is expected to give every packer an opportunity to spend as much time at every booth as he desires.

Friday afternoon F. E. Mollin, executive secretary of the American National Livestock Association, will speak on the subject, "We Both Need Good Public Relations." James K. Knudson, administrator of the defense transport administration and commissioner of the Interstate Commerce Commission, will then discuss transportation problems of the western packers. He will make particular reference to problems in the present defense era.

At 3 p.m. on Friday a government authority on controls will address the convention and answer questions on price and wage controls concerning the meat packing and livestock industry.

On Wednesday the eight WSMFA committees and the board

(Continued on page 34)



Here is a view of San Francisco's varied skyline with mountains in the background.

## WSMFA MEETING EXHIBITORS

FIRM	BOOTH NO.
The Adler Company	G-37
Allen Gauge & Tool Co.	G-30, 31
Arden Farms	G-35
Atmos Corporation	G-4
Sylvan Blondheim	G-7
Buckley, Dutton Pulp Co.	L-1, 2, 3, 4
Cincinnati Butchers' Supply Co.	H-5
Cincinnati Cotton Products Co.	G-17
Cyclops Iron Works	G-15
Dohm & Nelke, Inc.	H-6
The John J. Dupps Co.	G-6
Duro-Test Corporation	G-10
Dave Fischbein Company	G-38
General Machinery Corporation	G-41
Gentry, Inc.	G-26
The Globe Company	G-32, 33
Great Lakes Stamp & Mfg. Co.	G-27
Griffith Laboratories, Inc.	H-3
Group Consultants of California	G-42
Hercules Fasteners, Inc.	G-2
Holly Molding Devices, Inc.	G-36, 37
Kentmaster Mfg. Co., Inc.	G-34
J. A. Jenks	H-1
Paul Koss Supply Co.	G-11
Lasar Manufacturing Co.	G-39, 40
The Le Piell Co.	G-18, 19
Linker Machines, Inc.	G-3
H. J. Mayer & Sons Co., Inc.	G-1
Meat Industry Suppliers, Inc.	H-5
Meat Packers Equipment Co.	G-5
Monroe Calculating Machine Co.	G-24
National Ice & Cold Storage Co.	H-26
Pacific Rubber Company	G-25
Pasteuray Corp. and Ernie Barkeley	G-25
Pavia Process, Inc.	H-3
John E. Smith's Sons Company	G-8, 9
Wm. J. Stange Company	H-12
Tanner Refrigeration Works	G-12
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# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

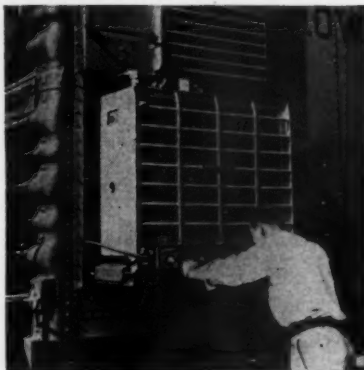
### Make Headway With Mechanical Car Cooling

Mechanical cooling and heating of reefer cars is here to stay. A number of systems have been tried in the past but failed to gain general acceptance. In the January 14, 1950 issue, THE NATIONAL PROVISIONER reported favorably on an automatically-operated heating and cooling system under development by the U. S. Thermo Control Co., Minneapolis.

Now, after 250,000 miles of successful tests on railroads all over the United States and Canada, this firm unveiled its present unit for the press and pronounced it fit to carry refrigerated produce more economically and generally in better condition than can be done with ice and salt. Whether or not this is the unit that will cause shippers to abandon old icing methods as they replace rolling stock remains to be seen. Results of the tests, product-wise and dollar-wise, indicate that in the future the bulk of reefer cars will be mechanically cooled.

The Thermo-King system comprises two identical, self-contained units installed in a compartment at one end of the car. Each unit consists of a 28-h.p., water-cooled gas engine, 6-cylinder compressor, cooling coil, air circulating fan and controls. Freon is the refrigerant. Either unit can be removed and replaced in a matter of a few minutes. (See photo.) The floor racks and wall flues of the car serve as ducts through which air is circulated on the cold wall principle.

For pre-cooling, both units are in operation, but after product is cooled to the desired temperature level, one unit cuts out and acts as a standby. The capacity of each unit is about 1½ tons refrigeration. One unit can main-



tain zero degrees. An automatic time-regulated defrosting device goes into operation every five hours. The units automatically provide heat should the outside temperature fall below the desired product temperature. If carcass beef were shipped at 38 degs. and the load ran through a territory of sub-zero temperatures, the Thermo-King unit would automatically prevent freezing. This is accomplished by a partial reversal of the refrigeration cycle.

Joseph A. Numero, president of Thermo Control, said the second unit is used primarily for protection in case of mechanical failure of the first. The overall cost of operating the device is about 27c per hour. This includes fuel, maintenance and depreciation. Numero said that the cost is far below that of other refrigerants. Mechanical refrigeration eliminates a certain amount of labor, cuts down tremendously on damage to cars caused by corrosive action

of brine. Each unit weighs about 1,100 lbs. and currently sells for about \$2,300.

Almost as important as the refrigerator unit itself is a device to control humidity of product that Frederick M. Jones, who is chief engineer of Thermo Control, has developed. Jones said it would literally eliminate shrink in shipments of fresh meat. His system involves a series of dampers that seal off the cargo compartment and stop fresh produce from "breathing." According to Jones, these dampers do not close until moisture brought out by the preliminary cooling process has been carried away. By pulling down the temperature of produce rapidly, Jones said, the product is actually cooled faster than it gives up moisture to the air. When the desired temperature is reached, the dampers are closed and air movement is again confined to the cold wall that envelops the car. A small auxiliary fan circulates air within the cargo space to prevent stratification. This humidity control device is likened to the "crisper" compartment in a home refrigerator. Jones said it will eliminate top and body icing and prevent slime and mold formation.

Fuel tanks for the Thermo-King units are located under the car and have sufficient capacity to refrigerate a car traveling from the West to the East Coast and back again without refueling.

### Handle Tankage Correctly

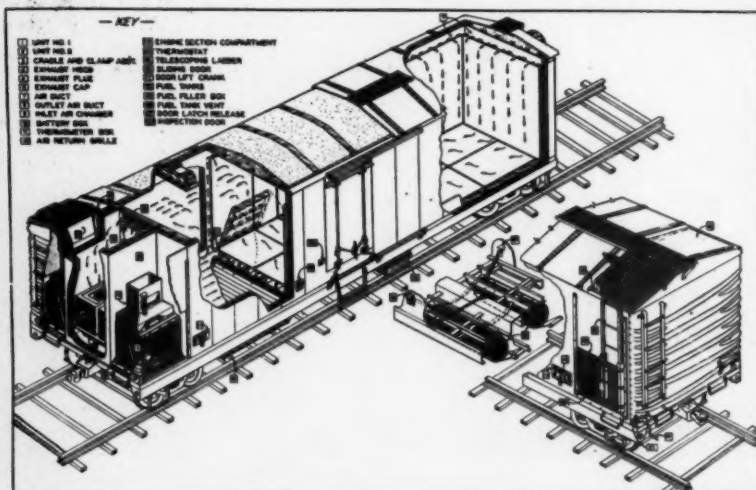
Several points in handling tankage after it is dumped from the dry melter may affect the yield and quality of the fat and/or the tankage.

In the first place, the fat will drain from the tankage best if the latter material is leveled in the percolator. Be sure that the tankage is held in the percolator only long enough to drain off the free fat; if the tankage is allowed to grow cold, the press cake will carry a high percentage of fat. The temperature of tankage for pressing should be 180 degs. F. or higher.

Do not permit settlings to accumulate in the bottom of the percolator; the pan should be cleaned at least once a day and the settlings returned to one of the melters or spread on a bed of newly discharged tankage. Settlings will sour rapidly in a heated percolating pan and will then appreciably lower the quality of fat which is brought into contact with them.

In operating the hydraulic press be sure that the tankage is distributed evenly; otherwise fat may be retained in the thin sections. Finished press cakes should be 1 to 1½ in. thick. Pressure should be applied gradually until the maximum is reached and this full pressure should be maintained until all possible fat has been extracted. This will require 20 to 30 minutes.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.





# PROCESSING *Methods*

## Spanish Type Sausage

There is sometimes a market for Spanish type sausage products in some localities. Two of these products which have been successfully made and sold in this country are chorizos and butifarra Catalana.

**CHORIZOS:** This highly spiced Spanish type dry sausage is popular in South America, Mexico and parts of the United States. It is sometimes manufactured in accordance with the following formula:

33 lbs. special lean pork trimmings  
33 lbs. neckbone trimmings  
34 lbs. fat pork trimmings

### Seasoning:

3 lbs. 6 oz. salt  
3 oz. sodium nitrate  
3 lbs. sweet paprika  
1/2 lb. mildly hot paprika  
2 oz. ground cinnamon  
4 oz. bay leaves  
1/4 oz. garlic onions  
1 1/2 oz. oregano

One-third veal or beef chucks may be substituted for the lean pork trimmings if desired. Less costly meats, such as cheeks, may be used in making less expensive grades of chorizos than the formula given above. Another seasoning formula sometimes used for chorizos includes:

6 oz. sugar  
1/2 oz. garlic powder or 1 oz. garlic  
8 oz. ground California red sweet pepper pods  
6 oz. chili powder  
4 oz. ground California hot red pepper pods

Sausage products should always have full, well-balanced flavor. In order to achieve such taste appeal consistently and conveniently, many manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and of unvarying strength and flavor. The addition of 2 oz. of monosodium glutamate per 100 lbs. of meat may be used to accent the flavors of many sausage and loaf products.

Grind pork trimmings through 3/8-in. plate or the 1/4-in. If beef is used, grind it through the 1/4-in. plate. Place meats in mixer and add 1/2 pint white wine vinegar (with second seasoning formula).

Mix meats thoroughly with above curing ingredients and shelve in cooler in 6 in. layers at 38 degs. until cured. Remix with seasoning ingredients. Many processors have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored exactly like other batches.

Meat is stuffed in narrow or medium wide hog casings, wide sheep casings, or corresponding artificial casings, and linked in 4-in. lengths. Links are tied off with string and sausage hung on smoke sticks to dry. If chorizos is to be

sold fresh it may be shipped soon after stuffing.

When sausage is to be smoked and dried it should be hung in the dry room at 54 to 58 degs. F. for 10 days after stuffing. Then give it a light cool smoke. After smoking bank closely in the dry room at approximately 54 to 58 degs. for 24 to 36 hours. Product should then be spread out to dry for a period of 14 to 21 days.

Smoked and dried variety of chorizos is sometimes eaten without further cooking or may be cooked slowly in water by the consumer. It is then served with chili, beans, sauerkraut, cabbage or other vegetables.

**BUTIFARRA CATALANA:** A formula for this sausage calls for:

90 lbs. cooked pork head meat  
10 lbs. cooked pork rinds

The head meat is run through the large and the rinds through the fine plate. The meats are mixed together with

2 1/2 oz. ground black pepper  
3 1/4 lbs. salt  
1 1/2 oz. oregano

Stuff in narrow hog casings about ten to the pound. Cook in the same manner as liver sausage but do not smoke. Chill after cooking.

## Canned Liver Paste

French style liver paste is sometimes a good selling item in small cans. It may be made from the following meats:

55 lbs. neck fat (skinned)  
45 lbs. hog liver

### Seasoning for 100 lbs. of meat:

2 1/2 lbs. salt  
3 lbs. onions  
6 oz. sugar  
7 oz. white pepper  
2 oz. marjoram  
1 oz. ginger  
1 1/2 oz. nutmeg  
1/2 oz. cloves  
1/2 oz. cardamom  
1 oz. thyme  
2 lbs. wheat flour

If desired, 1 1/2 lbs. of truffles may be added to this formula to make French style liver paste. Addition of 2 oz. of monosodium glutamate per 100 lbs. of meat will accent the flavors.

Soak liver in cold water for several hours. Drain thoroughly, grind both livers and neck fat through the 1/4 in. plate with the onions. Chop in silent cutter until fine but not too fine and add spices while chopping. If truffles are used they may be cut into cubes about 1/4-in. in size and mixed with meat and seasoning or a single slice of truffle may be put in the can.

All ingredients are canned in a raw condition. After placing in the can and before sealing, heat to 225 degs. F. for 30 minutes. The 5 oz. cans are then processed at 236 degs. F. for 80 min.

## Hog Hair Cooking

An eastern processor wants to know how long it takes to cook hog hair. He writes:

EDITOR THE NATIONAL PROVISIONER:

How long should hog hair be cooked and what temperature is used?

Approximately 10 to 12 hours are required for cooking hog hair but the time will vary somewhat from batch to batch. Cooking is over when the scurf at the roots of the hair is easily removed in rubbing a sample between the thumb and forefinger.

At the beginning of the process the mixture of hair and cook water (containing 1 lb. soda ash for the hair from each 100 hogs) is raised to the boiling point by steam injection. Steam flow is then reduced and the contents of the cooking vat are allowed to simmer until finished. Wood, cast iron or steel vats are best for the purpose; they are made moderate in size for uniform cooking and easy removal of the hair.

## Saving Cattle Switches

An eastern processor wants to know how cattle switches are handled.

EDITOR, THE NATIONAL PROVISIONER:

Can you tell us something about how cattle switches should be processed?

After the switch has been cut off the hide it is immersed in strong pickle overnight. The next day the switches are salted in a pile with fine salt. The butts are laid toward the center of the pile, switch end down. Fine salt is rubbed on the hide part of the tail. Switches can be shipped almost immediately. They are sold by the piece on the basis of actual count or kill count less 20 per cent. They may be shipped in bags or loose form.

## Books . . . every meat plant quality control man should own

### MICROBIOLOGY OF MEATS

A book dealing with industrial microbiology of meat foods by the chief bacteriologist of Swift & Company. Subjects covered include effects of sodium nitrate on bacteria, gaseous fermentation in meat products, green discoloration, action of micro-organisms, study of ham souring, sanitation and control.

Price .....\$5.50

### MEAT THROUGH THE MICROSCOPE

Science in the meat industry. Discusses chemistry of curing, refrigeration, sanitation, spoilage and chemistry and manufacture of fats, oils, pharmaceuticals, and feeds. Published by the Institute of Meat Packing.

Price .....\$4.00

### MEAT HYGIENE

Dr. A. R. Miller, chief of the MID, presents current meat hygiene practices in this new text. Entire field of environmental sanitation in meat preparation and distribution is covered. Adulteration and mislabeling are discussed and governmental meat hygiene programs covered.

Price .....\$7.50

To order these books, send check or money order to the Book Department, The National Provisioner, 407 S. Dearborn St., Chicago 5, Illinois.

# Remember

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### STEELS

THAT RESIST  
CORROSION

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THAT RESIST  
HEAT

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FOR LOWEST COST  
STAINLESS  
PROTECTION



Most users of Stainless-Clad steel know the 20-year record of IngAclad. Countless applications in all of the Process Industries have proved its dependability and real economy. Where protection has been needed on both sides of the metal, Ingersoll solid stainless sheets have also had wide acceptance.

But do you know that Ingersoll heat-resisting steels have also made an outstanding record in such applications as furnaces, ovens, etc., where excessively high temperatures are applied?



## Ingersoll STEEL DIVISION

### BORG-WARNER CORPORATION

310 South Michigan Avenue, Chicago 4, Illinois  
Plants: Chicago, Illinois; New Castle, Indiana; Kalamazoo, Michigan

## Tin Order Does Not Restrict Packaging Of Perishable Foods

The National Production Authority issued five orders (M-25), January 27, which permit use of tin in certain products and limit its use in others. There are no restrictions on the packaging of perishable foods, including all meat products. However, manufacturers of canned dog food will be allowed in the first quarter of 1951 only 90 per cent of their tin use in their first quarter 1950 or first quarter 1949 base.

Effective immediately, tin coating on all cans is reduced wherever possible, but there are no restrictions on the packing of perishable foods. Also effective immediately, the amount of tin permitted in bottle caps and jar lids is reduced for all products that may use a lower tin content. There are no restrictions on the number of closures that may be used.

Because hams and other meat products were not specifically included in Schedule I of the order, which listed perishable foods on which there are no packaging restrictions, there was some confusion in the industry until the matter was clarified this week by the National Meat Canners Association. The association was informed by Robert Small, who is in charge of the Meat Can Section of the NPA that it was not intended that any canned meat product be omitted in M-25, and that the omission of canned whole hams, canned fractional hams, canned picnics, etc., was simply an oversight. NPA is issuing a supplement to M-25 listing items which inadvertently did not appear in the original order.

NPA also asked that meat canners advise them promptly of any other items which have been omitted.

## AMI Features Economy Ham Buy in March Advertising

The economy, variety and nutritional value of ham are emphasized in the American Meat Institute's Meat Educational Program advertising for March. A service ad showing how to get three fresh-cooked meals from a shank half of ham will appear in the March issue of *Good Housekeeping* and *Ladies Home Journal*, out February 20 and 28, respectively. A colorful ad reproducing ham with all of its appetite appeal will appear in *Look* magazine, March 27 issue (out March 13) and *Life* magazine, March 19 issue (out March 16).

## Hygrade Television Show

Hygrade Food Products Corp., Newark, N. J., is sponsoring a new television program, "Now You're Cooking," which features cooking contests by housewives invited from the home audience. The program is seen in the East every Thursday from 12:15 to 12:30 p.m. over WOR.

## USDA Proposes Veal and Calf Grade Revision

Revision of both carcass and slaughter grades for veal and calves in line with recent changes in cattle and beef grades has been proposed by the U. S. Department of Agriculture. The Department will receive comments on this proposed revision until March 2.

Proposed changes in standards for grades of veal and calf carcasses are: (1) to combine present Choice and Prime grades under the name Prime, (2) to rename Good as Choice, (3) to establish a new grade called Good which will include meat from the top half of the Commercial grade, (4) to continue the remainder of the Commercial grade as Commercial, (5) to leave the present Utility and Cull unchanged.

Changes in the animal standards for grades of slaughter (live) vealers and calves coincide with revisions in carcass grades with additional changes in names of grades. In brief, these changes in grades of vealers and slaughter calves include: (1) combining present Choice and Prime grades under the name Prime (2) renaming Good as Choice, (3) establishing a new grade Good from the top half of the animals now included in the Medium grade, (4) renaming the remainder of the present Medium grade as Commercial, (5) renaming Common grade as Utility, leaving the present Cull unchanged.

The USDA said in connection with the announcement that livestock production practices and consumer preferences for meat have developed to the point where a general revision of the entire grading structure was needed. The first change was made in carcass beef grades and slaughter cattle grades. These proposals for veal and calf are in line with previous revisions. Changes are also contemplated in sheep, lamb, and mutton grades.

Carcass grades for veal and calf are the basis for federal grading.

Slaughter grades of (live) vealers and calves are used only as a basis for uniform descriptions of calf and veal trading on the nation's markets by the USDA livestock market news service.

These grade change proposals were published in the January 30 issue of the *Federal Register*. Comments on the grades should be sent to Director, livestock branch, U. S. Department of Agriculture, Washington 25, D. C., not later than March 2, 1951.

## Condemn Subsidies on Agricultural Products

In an emergency policy adopted this week the Chamber of Commerce of the United States opposed payment of generalized federal subsidies for the "production, distribution or consumption of any farm product," stating they are inflationary, are inconsistent with pay-as-you-go policies and create serious reactions when subsidies are discontinued and prices permitted to reflect true market values.

# Let **MEPACO** show you . . . the **WAY TO LOWER COSTS!**

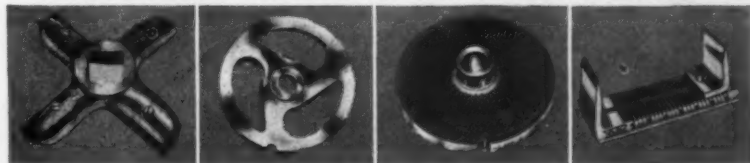
● Production speeds can be increased . . . costs can be cut . . . and over-all quality improved with new MEPACO meat loaf equipment. The new MEPACO all stainless steel meat loaf mold has proven its superiority in its field.

SEE IT AT WSMFA CONVENTION  
Palace Hotel - BOOTH G 5



MEPACO #818 SSL STAINLESS STEEL MEAT LOAF MOLD. Container drawn of heavy gauge stainless steel, slightly rounded corners for ease of cleaning, forms a true shape loaf 12"x4"x4". Compact all stainless steel cover design permits 25 per cent additional capacity in cooking tank and chill trucks . . . an important saving. Nothing easier to clean than a MEPACO #818 SSL.

## SAVE WITH SPECO KNIVES AND PLATES



The world's foremost meat packers and sausage makers use and recommend SPECO C-D special purpose knives and plates. They know that continuous performance counts. They know the importance of top-quality production all the time. Pictured above is SPECO'S C-D CUTMORE—top quality knife in the low-priced field. Also two of 10 C-D Triumph special alloy reversible or solid hub plates. Available in wide range of styles and sizes for all makes of grinders. Guaranteed for 5 years!

C-D SAUSAGE LINKING GUIDE (right) increases hand-linking speeds, cuts linking costs, improves product appearance.

## SEE YOU AT SAN FRANCISCO! . . . "The Old Timer"



SPECO "V" hole plates make very clean cuts. A plate without peer.

Pictured with SPECO's famed "Old Timer" is one piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

You'll find the "Old Timer" symbol of SPECO C-D quality—holding forth at the Palace Hotel. He'll demonstrate SPECO Triumph Knives and SPECO "V" hole plates, in all sizes and do a jig for you.



*Meat Packers Equipment Co.*

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PHIL HANTOVER, INC.  
Kansas City 8, Mo.





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Plants at Philadelphia, Chicago, Orlando • Branch Offices: New York, Baltimore, Pittsburgh, St. Louis • Division of Crown Cork & Seal Company



## PERSONALITIES

## and Events

## OF THE WEEK

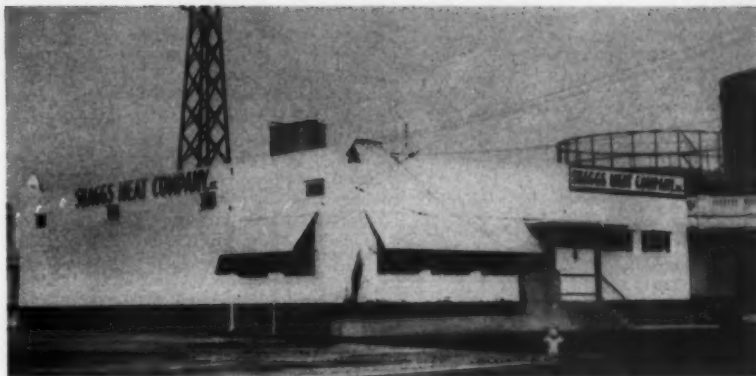
►Raymond G. Danahy, president, Danahy Packing Co., Buffalo, N. Y., died on January 29 after a brief illness. He was 64. Vice president for many years of the firm founded by his father, Michael Danahy, in 1887, Raymond Danahy assumed the presidency in 1945. He had been in the business since graduation from college.

►Charles B. Heinemann, jr., with offices in Suite 1001, 740 Eleventh st. N.W., has been appointed Washington editorial representative of THE NATIONAL PROVISIONER. Heinemann covered OPA and other government news for the magazine during World War II.

►Garland Jones, president, Jones Sausage Co., Garner, N. C., has announced that the company is starting immediate construction of an insulated concrete and steel structure, 36 x 40 ft., to be used for peeling and packing of wieners.

►A. B. Collier, vice president and director of sales of John Morrell & Co., Ottumwa, Ia., has resigned. He was recently granted an indefinite leave of absence of several months due to reasons of health.

►A new branch of the Great Falls Meat Co., Great Falls, Mont., to serve wholesale accounts in Great Falls and adjacent territory, was opened recently



FORMAL OPENING OF SKAGGS MEAT CO., 107 S. Myers st., Los Angeles, was attended by more than 150 food chain executives, independent market operators, national and local representatives of meat packers, railroad representatives and the press. The concern is a branch house distributor for several eastern and midwestern packers, including Cudahy Bros. Co., Jacob E. Decker & Sons and Rose Packing Co. The building is a compact, modern concrete structure, with 5,100 sq. ft. consisting of cooler, freezer and office space and a sliced bacon department. Thomas E. Skaggs is president; Rae B. Skaggs, vice president, and Melvin Pruitt is secretary of this West Coast meat wholesale company.

in new and larger quarters. Tom Speery is manager and Harold Sewell, assistant manager.

►Eldon Snyder has been named manager of the DeGraff Packing Co., Bellefontaine, O., succeeding Robert Ash, who was appointed sales manager of the firm with offices in Sidney, O. Snyder has managed a plant at Morral, O., for the parent firm, the St. Mary's Packing Co., for four years.

►Geo. A. Hormel & Co. recently opened

a new meat processing plant at 1229 Sixth ave., S., Seattle, Wash. M. F. Lantow, the company's northwest branch manager, and W. J. Brannan, flavor sealed division manager, were hosts at open house ceremonies. C. A. Nockleby, vice president and manager of the packing division, and A. R. Schulze, branch house department manager, of the headquarters office at Austin, Minn. also attended. The building, of concrete and mill construction, has



AN AMERICAN MEAT INSTITUTE REGIONAL MEETING at New Orleans, January 19, was attended by 38 meat packers and two AMI representatives, Roy Stone and Merrill O. Maughan. Albert C. Shott, Schott & Co., presided, and Lewis I. Bourgeois, director of commerce for the Port of New Orleans, was a special guest. Packers attending in addition to Shott were: Theodore C. Mumms, jr., and Bernard J. Schott, also of Schott & Co.; Raymond Brothers, Sidney A. Crow, Emile C. Livermore and Sam M. Poole, all of John Morrell & Co.; Albert Frey and Charles F. Frey, L. A. Frey & Sons; E. J. Kramer, L. E. Bernard and Jerry Gardner, Rath Packing Co.; Herbert Bayhi, J. C. Cullen, jr., and D. H. Texada, Cudahy Packing Co.; M. B. Harper, Louis G. McGee and E. C. Blake, Swift & Company; R. F. Childs, Tennessee Packers; A. J. Guillot, A. J. Guillot; Harold J. Ello, Dubuque Packing Co.; Harold O. Bulot and L. P. Duncanson, Kingan & Co.; Arnold Autin, Autin Packing Co.; R. H. Wycoff, L. A. Lamb, Donald F. Gerard, W. J. Ryan, jr., C. J. Gallassero and Kenneth Shutt, all of Geo. A. Hormel & Co.; V. P. Legendre, Houston Packing Co.; J. C. Ransom and A. J. Parreti, Wilson & Co.; E. A. St. John, Agar Packing & Prov. Corp.; Fred Dykhuizen, Dixie Packing Co.; J. R. Wimberley, Armour and Co.; E. W. Moerner and B. G. Camel, N. O. Butchers Abattoir.

# Custom's

## TIMELY TIPS

### ON THE ROAD AHEAD

Prepare now to improve your products the Custom-way. Set your sights high and, come what may, the knowledge that your products are the best that can be made under any existing circumstances will smooth out the path ahead.

Now is the time to go after product perfection . . . before you are deep in the problems of the unsettled days we seem to face. Look your products over now . . . check with your CUSTOM Field Man . . . get his suggestions on bringing perfect goodness to your entire line. Do your chicken, ham and other loaves have the zip they should have? Does your corned beef boast that rosy color that has made corned beef and cabbage the great American dish? Do your sausages have that unique taste appeal that keeps customers coming back for your particular brand?

Begin now to build a strong foundation on which to erect sales . . . begin using CUSTOM materials now . . . and stick to CUSTOM for best results in the future! Contact your CUSTOM Field Man now and put his experience to use improving the quality and increasing the profit-potential of your sausage, specialties and processed products through the wise selection of CUSTOM ingredients.



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Drop in at our Hospitality Headquarters while attending the WSMFA Convention . . . we'll be there for just one purpose and that's to offer you our services. Check your problems at CUSTOM and enjoy the meeting! We look forward to seeing you again and "Timely Tipping" you in person!

Custom Food Products, Inc.

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Quality!

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tile walls and the latest type lighting and ventilating systems. Hormel recently completed a new building to house its San Francisco branch house operations.

►After more than 47 years with Swift & Company, Edward D. Kurt retired recently. He was head of the packaging division of the purchasing department and was located at Chicago. Kurt joined Swift in 1903 in the stationary supply department. He soon became head of that department and in 1926 transferred to the purchasing department as a buyer.

►S. Loewenstein & Son, Detroit, is free to go ahead on constructing a slaughtering-rendering plant on Detroit's West Side. The city has lost its suit filed last year after residents of the W. Vernor-Waterman area strongly protested the building of a slaughterhouse in their neighborhood. The judge who heard the case held that the area's zoning requirements permitted such a structure if the city plan commission approved the plans. The commission gave its consent last August.

►Harold Bloch, who is well known in the meat industry, is now associated with Century Provision Co., Chicago, in a selling capacity. The announcement was made this week by Ray Sabath, president.

►William D. Berger, vice president, Oppenheimer Casing Co., Chicago, is on an extended business trip to South America, including a visit to the Oppenheimer plant and office at Buenos Aires, Argentina.

►Herrman Bros., a new business unit, has purchased the Giesler Market, one of the oldest meat packers and retail markets in Portsmouth, O. New owners are Charles, Clarence, Ray and Miss Mabel Herrman, brothers and sister, who were associated for many years with C. Herrman & Sons, Portsmouth. The business was sold by John Hetzel, who gained control within the last year by purchasing interests of other heirs. The Giesler firm was started 80 years ago by Adam Giesler, who was later joined in the business by Jacob Hetzel.

►The Streater Meat Packing Co., Streater, Ill., has been ordered sold for \$97,000 at a bankruptcy sale. The order was issued by John Chatz, trustee for the firm. The purchaser is Rudolph Lipkowitz, owner of the Davenport Packing Co., Davenport, Ia. The government and the Reconstruction Finance Corp. are suing the company owners for \$1,055,268, alleging violation of OPA price ceilings and failure to make proper allocations to the Army on war food orders. The owners, in a countersuit, are seeking \$550,000 from the government, claiming unpaid meat subsidies and interest.

►B. P. Partyska, vice president, Chicopee Provision Co., Chicopee, Mass., died suddenly on January 29. He was one of the founders of the firm and served it for 30 years.

►Charles Holzer, eastern representative, Kuhner Packing Co., Muncie, Ind.,

## H. H. Keim, 77-Year Veteran of Livestock-Meat Industry, Dies

H. H. Keim, founder, H. H. Keim Co., Nampa, Ida., who became interested in the livestock business at 13 years of age and pursued this interest for more than 75 years, died January 27, 1951, at the age of 90. He received a 75-year pin from the American Meat Institute at its 1948 annual meeting.

Keim's first experience in the livestock industry began when cattle were trailed overland from the Allegheny Mountains to Philadelphia before the day of railroads. When he was about 17 his father, who was a country banker, gave him some unpaid notes and sent him on horseback to collect from the scattered ranchers and farmers. This venture proved rather successful and resulted in his entry into the livestock business for he received cattle and sheep in payment for the notes. He secured the services of a German butcher who helped him establish a slaughtering business.

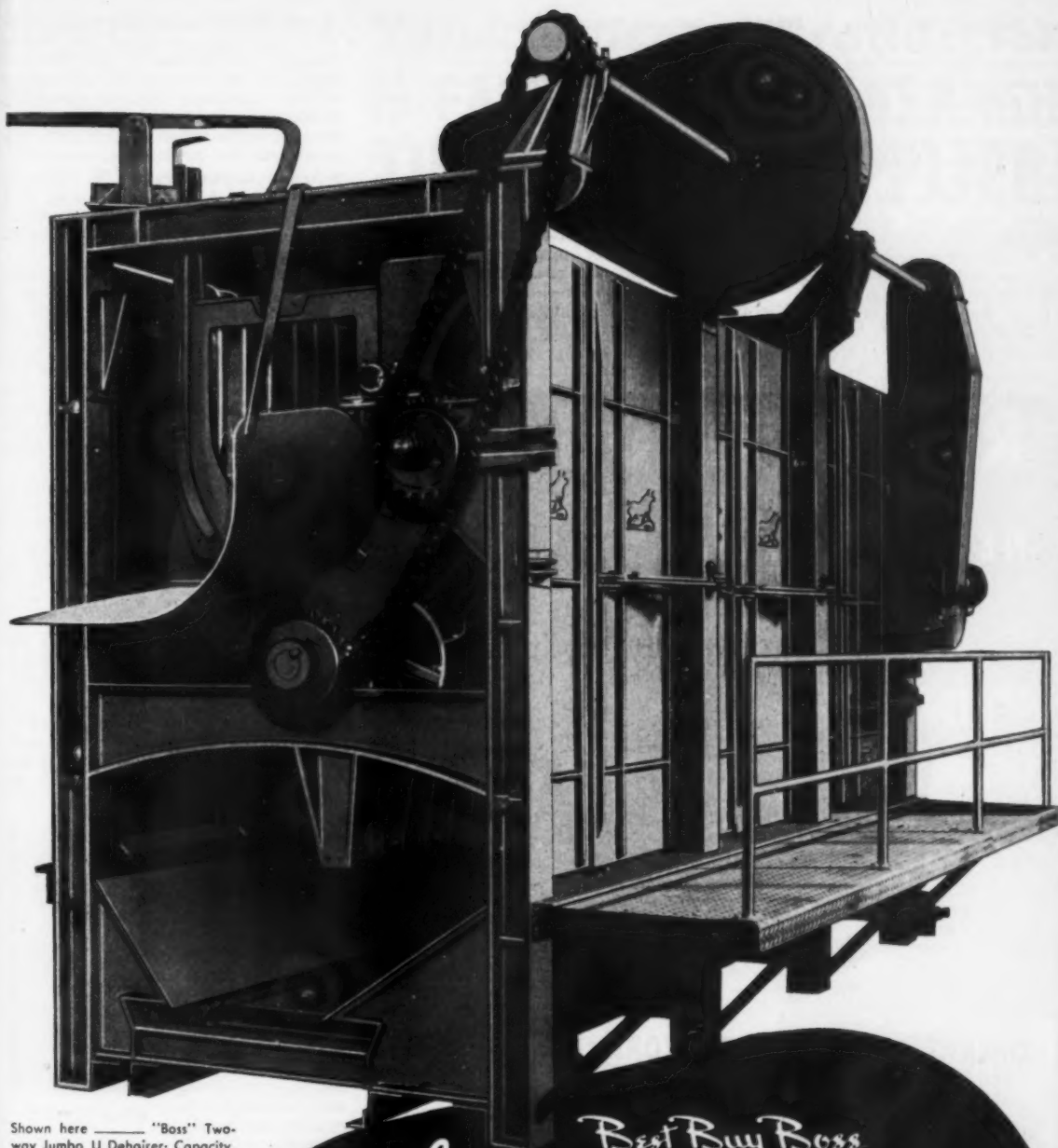
In 1890 the young merchant moved his family to Indiana, where he engaged in farming and dealing in livestock with a sprinkling of farm butchering on the side. In 1910 the family moved to Oregon, which was enjoying prosperity at the time. He continued his interest in small fruit farming and livestock raising until 1916 when, because of flood conditions on the Columbia and with the older of his ten children entering college, Keim again sought a new home and located at Nampa. In the fall of 1916 he purchased the cold storage meat market from William Stomer. In 1925 as his boys were completing college and the business was expanded from a retail to a wholesale concern and incorporated, Keim became the founder and served as president until his death.

He was active in civic affairs and in the Church of the Brethren, having served in the free ministry for more than 50 years. He was a member of the city's school board for ten years and served one term as mayor of Nampa.

He is survived by his wife; four sons, Capt. Silas A. Keim, U. S. N.; Richard V. Keim, general manager of the firm; Stanley B. Keim, secretary-treasurer; the Rev. H. H. Keim, Jr.; two daughters; 28 grandchildren, and 16 great grandchildren.

has moved his office from 1 Hanson pl., Brooklyn, N. Y., to 573 West st., New York 14, N. Y., telephone ALgonquin 5-8726-7.

►A newly incorporated company for frozen meat processing will be moved from Seattle to Spokane, Wash., shortly. T. O. Hansen, president of Minder Brothers, Inc., announced that it is taking over the former canning plant of the Carstens Packing Co. Other officers are George Minder and W. Floyd Huffman, vice presidents; Graham D. Lammers, treasurer; Harold Coffin, secretary, and Philip J. Carstens, F. Wal-



Shown here — "Boss" Two-way Jumbo U Dehairer; Capacity, 750 hogs per hour. Not shown — "Boss" Universal Dehairer; Capacity, 200 hogs per hour . . . "Boss" Grate Dehairer; Capacity, 120 hogs per hour . . . "Baby Boss" Dehairer; Capacity, 40 hogs per hour.

## Best Buy Boss

If your figures confirm your belief that a new hog dehairer will improve operations sufficiently to justify its purchase, you will be interested in our figures which confirm the fact that "Boss" is the soundest dehairer buy. We solicit your communication.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



lace Rothrock and James L. Leonard, directors.

►Damage by a recent fire to the Fane-stil Packing Co., Emporia, Kans., has been estimated at \$50,000. The fire started in the smokehouse.

►The recently organized Eastern Fats & Oils Brokers' Association, representing a majority of the tallow and grease brokers in the East, has wired Nelson Eddy, chief of the Fats & Oils Division, Washington, D. C., offering its services if required concerning any contemplated legislation pertaining to controls on fats and oils.

►E. D. Swain, president of R. & S. Sausage Co., Raleigh, N. C., has announced the purchase of ten new Inter-

national Metro automatic refrigerated trucks. The company plans immediate expansion to cover the entire state of North Carolina with its "Farmer Jim" sausage and a full line of self-service luncheon meats.

►Frank A. Schaefer, secretary, Municipal Civil Service Commission, 299 Broadway, New York, N. Y., has announced that from March 6 through 21 the commission will issue applications for the position of buyer (foods, with knowledge of forage and livestock). Applicants will need experience in the purchasing of meats, groceries, dairy products, vegetables, bakery products and candy.

►Sam Bergstein, Cincinnati, has dis-

closed that he has acquired the property and equipment of the Sucher Packing Co., Dayton, O., for \$181,000. Bergstein, who is the retired founder of the Interstate Folding Box Co., Middletown, O., stated he bought the firm as an investment and plans no immediate change in its management.

►Arthur Logan Weaver, 79, formerly with Kingan & Co., Indianapolis, died recently. He had been construction superintendent for the company for 49 years.

►The interim abattoir committee, Baton Rouge, La., is considering a cooperative lease of the facility to users of the abattoir, possibly a lease from the city for a period of 12 years. Under the proposed plan, the city would receive 10 per cent of the annual net earnings. The interim committee was created a year ago to operate the slaughterhouse for the city while other arrangements were being made.

►W. Rema-Jones, manager of Swift & Company at Savannah, Ga., has been transferred to Knoxville, Tenn. as manager there, and Joseph J. Carr, Knoxville manager, has been transferred to the Swift unit at Savannah. Both have had many years of experience with Swift.

►John B. Robinson, hog buyer for Kingan & Co., Indianapolis, for many years, retired January 1. He had been with Kingan for 43 years.

►Eugene M. Foster has been appointed to organize and manage a quality control department at the Ottumwa plant of John Morrell & Co., according to an announcement by J. M. Foster, first vice president. Foster had formerly served both as assistant chief engineer of the Ottumwa plant and as a divisional superintendent. Subsequently, promotions for two men were announced by C. L. Campbell, plant superintendent. Harry E. Hansel, Jr., a divisional superintendent, was named to take over the duties formerly handled by Foster—box and cooper, dry dog food, lard refinery, meat meal and hair, police and watch, storeroom, supply control and tank and press. Verdon J. Leeling was named a divisional superintendent in charge of departments formerly under Hansel's jurisdiction — car icing, loading and shipping, over-the-road trucks, produce, roustabout, sanitary and laundry, sliced bacon manufacturing and shipping, switch, truck and tractor and yards.

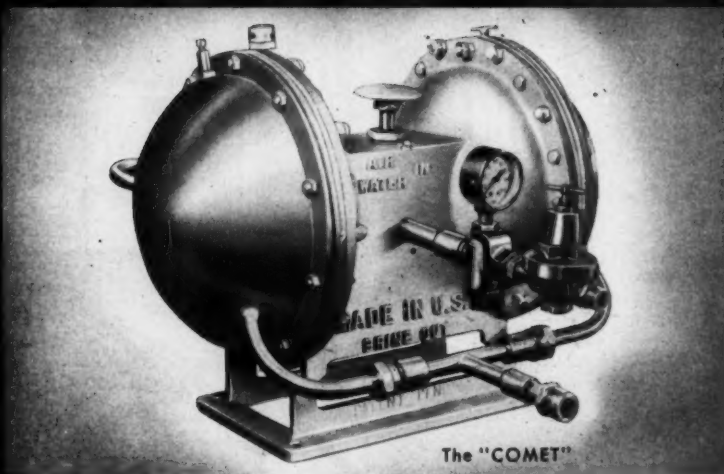


E. M. FOSTER

►Prussein and Gonsky, Inc., Kings, N. Y., has been incorporated by Saul Gonsky, 912 Linden blvd., Brooklyn; Benjamin Prussein and Henry Schultz.

►Jerry Smaldone, 51, who operated his own wholesale meat business in Denver, died recently.

# REVOLUTIONARY NEW PICKLE-PUMP



The "COMET"

## OPERATES ON AIR OR HYDRAULIC PRESSURE

"The Man You Know"



The Founder of  
H. J. Mayer & Sons Co., Inc.

"Revolutionary performance", say leading packers who have put the new "Comet" through extensive on-the-job tests. The reason—a revolutionary new power source—AIR OR HYDRAULIC pressure, rather than electricity. The advantages are enormous. Pressure can be controlled with great accuracy. Operating cost is low. And, so is upkeep—such mishaps as motor breakdowns or gear corrosion simply cannot occur . . . because there are NO motors . . . NO gears. No rusting, either, because all metal in contact with brine is stainless steel and diaphragms are pure india rubber. 100% sanitary . . . extremely easy to clean. The pump is so constructed that it is impossible for air to be injected into the meat along with the pickle. Feature by feature, there has never been anything like the "Comet." See for yourself!

See Demonstration—Booth G-1—WSMPA Convention!

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IN CANADA—H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO



## Meat Control Situation

(Continued from page 10.)

Another group, believed to include DiSalle, believes commodity exchanges should be under a flat ceiling set by the highest spot sale made during the base period, December 19-January 25, on which delivery was also made during the base period.

Another quarrel over controls broke out this week when the National Association of Meat Processors and Wholesalers telegraphed Price Administrator DiSalle:

"Midwestern meat packers apparently are using a loophole in the general ceiling price regulation of 'protective' or 'token' sales during the base period at artificially high levels to put the squeeze on independent meat wholesalers and processors. For example, carcass beef was quoted today to wholesalers in some eastern cities at 48c a pound. This is more than the wholesalers own resale prices under the freeze. The explanation given by packers is that they made sales at these levels during the freeze base period, although wholesalers say they did not make purchases above 43c."

The acting director of the Washington OPS Office, Vincent A. Holmes, announced that he has been given authority to start recruiting an enforcement staff and the meat prices would be the first to be investigated.

A spokesman for the American Meat Institute noted that there have been advances in some retail and wholesale meat prices but that the increases have been within freeze limitations and only to price levels reached during the base period. The Institute issued a statement, declaring:

"Such price changes as have occurred have, so far as legitimate meat packing companies are concerned, been in strict accordance with the ESA price freeze order. Any charge that established and well-known companies raised prices to wholesalers on the basis of artificial sales in anticipation of a freeze is fantastic. Obviously no packing company either capriciously or deliberately could have upped prices to wholesalers or anyone else at any time because had he done so his customers could have obtained meat of same grade and kind from scores of competitors at the then prevailing market price, whatever that happened to be."

Of the General Ceiling Price Regulation, some of the provisions which are most important to meat processors are as follows:

"After the date of this order (January 25, 1951), regardless of any contract or other obligation, you shall not sell and you shall not buy in the regular course of business or trade, any commodity or service at a price exceeding the ceiling price established by this regulation." (Section 2-c)

"Your ceiling price for sale of a commodity or service is the highest price at which you delivered it during the base period to a purchaser of the same class. If you did not deliver the

# Your Sausage Production Is FASTER - - SMOOTHER with TIPPER CASING APPLIER!

Don't take time out from production by hand applying casings to the stuffer. Use the TIPPER Casing Applier. See how easily it gets the casings on the Horn—how it speeds production at the stuffer—how it reduces the number of broken casings. The Tipper Applier fits into any sausage kitchen, can be removed after use and is extremely simple to operate.

## CHECK THESE SPECIAL CONSTRUCTION FEATURES:

Compact One Piece Unit—easily suspended with two snap hooks.

Mechanically Dependable — moistureproof, fully enclosed motor, precision cut bronze gears, aluminum gear case packed with moisture resistant grease.

Sanitary — shaft housing is chrome plated — gear case and bells are polished aluminum.

Easy to maintain — no belts, no pulleys, no slippage.

Easy to operate — will stay in position, is thoroughly grounded. Wheels are easy to change.



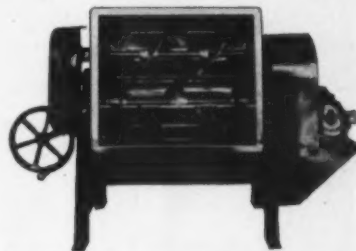
## ROLITE Casing Applier Wheel



Developed for the Tipper Casing Applier, but may be used for any other make. Constructed of a special rubber compound that handles casings more gently — has over 6 times as long a life. More sanitary, with no deep grooves or holes that can harbor bacteria. Grease resistant. Economical — outlasts cork 6 to 1 and saves as well by reducing casing breakage. Will form around stuffing horn to give maximum traction, and is simpler to install since one Rolite wheel replaces two-piece cork units.

## REBIZZO "Silent Action" STAINLESS STEEL MEAT MIXER

The showpiece of the sausage kitchen — and much more economical to operate. Noiseless, vibrationless two way mixing action. Direct drive, gear head motor. Easy to clean — sanitary. Fully approved by all state and government bureaus.



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Feb. 14-16, Palace Hotel  
San Francisco

# WSMPA

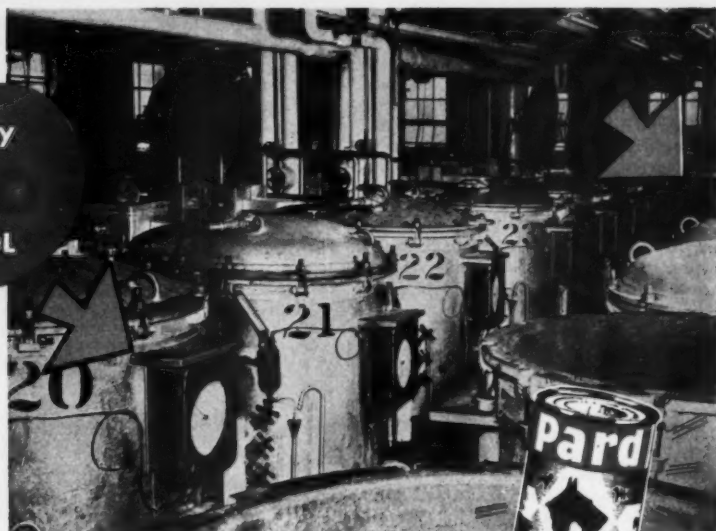
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Cooking of Swift's  
**PARD** is automatically  
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TEMPERATURE CONTROL



**SWIFT & CO.**

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## Temperature Recording Regulators on Cooking Retorts

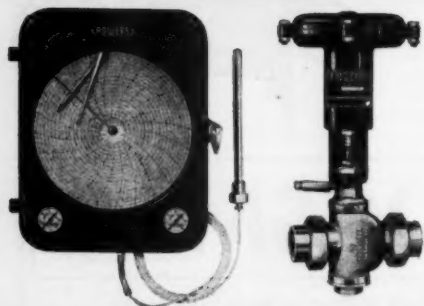
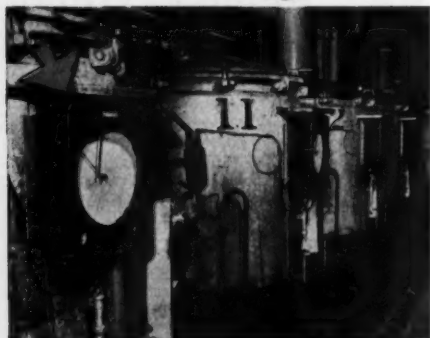
One of the important steps insuring **PARD'S** uniformly high nutrient content, taste, color and odor is accurate temperature control of cooking operations. Powers instruments are used here on cooking retorts in which **Pard** is processed.

Other processes and operations in Swift & Co. plants regulated by Powers controls are:

Large Water Heaters • Booster Heaters for Sterilizing • Hog Scalding Vats and De-hairing Machines • Cooking Vats, Kettles and Sausage Steaming Cabinets • Smoke Houses • Drying, Curing and Chilling Rooms • Slicing and Packaging Rooms — and Many Processes in By-Product Plants.

If you have a problem of temperature or humidity control, contact your nearest **POWERS** office. There's no obligation. With almost 60 years of experience and a wide variety of pneumatic and self-operated controls we may be able to help you select the best equipment for your requirements.

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## THE POWERS REGULATOR CO.

Over 55 Years of Pneumatic Temperature Control • Offices in Over 35 Cities • See Your Phone Book  
CHICAGO 14, ILL., 3725 Broadway Ave. • NEW YORK 17, N.Y., 501 E. 46th St. • LOS ANGELES 2, CALIF., 1224 W. 6th St. • TORONTO, ONT., 152 Spadina Ave.

commodity or service during the base period your ceiling price is the highest price at which you offered it for base period delivery to a purchaser of the same class. The offer must have been made in writing, but in the case of a retailer may have been made by display." (Section 3)

"The Director of Price Stabilization may at any time disapprove or revise ceiling prices reported or proposed under this regulation so as to bring them into line with the level of ceiling prices otherwise established by this regulation." (Section 8)

"Your ceiling prices, when determined, shall reflect your customary price differentials, including discounts, allowances, premiums and extras, based upon differences in classes or location of purchasers, or in terms and conditions of sale or delivery." (Section 9)

Under Section 11 (b), the processor and manufacturer selling a commodity processed from hogs, or a commodity processed from pork, the cost of a current purchase of which exceeds the highest price paid by the processor during the base period, apparently may increase his ceiling price (as otherwise determined in the regulation) for the commodity by the dollars and cents difference per unit between the highest price paid for a customary purchase during the base period and the cost of the most recent customary purchase. Similar dollar and cents mark-ups are provided for distributors.

Section 11 (f) requires notice of such "parity" adjustment increases:

"If you are a person buying a commodity from its producer, or you are the processor of the commodity, you may not increase your ceiling price for such commodity until you first notify the Director of Price Stabilization, Washington 25, D. C., by registered mail giving the following listed information:

"1) Your existing ceiling price and the description of the commodity; 2) The highest price you paid for a customary purchase (or, if applicable, the commodity exchange quotation) of the pertinent commodity during the base period, or if you have previously increased your price, then the price upon which you based your existing ceiling price; 3) The new costs or commodity exchange quotations, whichever are applicable; 4) The increased ceiling price.

"In the case of increased cost of ingredients, furnish the figures substantiating the conversion of your increase in cost to the increase in the ceiling price of the commodity."

Records must be preserved and prepared for OPS under Section 16 of the regulation:

"You must preserve and keep available for examination by the Director of Price Stabilization those records in your possession showing the prices charged by you for the commodities or services which you delivered or offered to deliver during the base period, and also sufficient records to establish the latest net cost incurred by you prior to the end of the base period in pur-

chasing the commodities (if you are a wholesaler or retailer).

"In addition, on or before March 1, 1951, you must prepare and preserve a statement showing the categories in which you made deliveries and offers for delivery during the base period; or if you sold services you must prepare and preserve a statement listing the services which you delivered or offered to deliver during the base period.

"On or before March 1, 1951, you must also prepare and preserve a ceiling price list, showing the commodities in each category (listing each model, type, style, and kind) delivered or offered for delivery by you during the base period together with a description or identification of each such commodity and a statement of the ceiling price. Your ceiling price list may refer to an attached price list or catalogue.

"You must also prepare and preserve a statement of your customary price differentials for terms and conditions of sale and classes of purchasers, which you had in effect during the base period.

"If you sell commodities or services covered by this regulation you must prepare and keep available for examination by the Director of Price Stabilization for a period of two years, records of the kind which you customarily keep showing the prices which you charge for the commodities or services. In addition, you must prepare and preserve records indicating clearly the basis upon which you have determined the ceiling price for any commodities or services not delivered by you or

## NIMPA 1951 Convention Already Taking Shape

The National Independent Meat Packers Association has made several announcements concerning its 1951 convention, to be held at the Palmer House, Chicago, April 16, 17 and 18. The first day, Monday, will include only the afternoon session, closing at 4 p.m. Tuesday and Wednesday will be full day sessions. The annual dinner will be Tuesday evening. There will be no formal speeches but excellent entertainment by well-known personalities is being planned.

offered for delivery during the base period."

"Sales slips and receipts. Any seller who has customarily given a purchaser a sales slip, receipt, or similar evidence of purchase shall continue to do so. Upon request from a purchaser any seller, regardless of previous custom, shall give the purchaser a receipt showing the date, the name and address of the seller, the name of each commodity or service sold, and the price that is received for it." (Section 17)

"Evasion. Any practice which results in obtaining indirectly a higher price than is permitted by this regulation is a violation of this regulation. Such practices include, but are not limited to, devices making use of commissions, services, cross sales, transportation arrangements, premiums, discounts, special privileges, tying-agreements and trade understandings."



**SAUSAGE, PORK CUTTING, ORDER ASSEMBLY, BACON SLICING** and lard coolers in the plant of Neuhoff Brothers Packers, in Dallas, Tex., were equipped with circular fin coils during the recent expansion program there. According to the maker, the Howe Ice Machine Co., the new coils are built for heavy duty use in both coolers and freezers and represent a revolutionary step forward in refrigeration economy and efficiency. They are designed to maintain ideal temperature, humidity and air circulation control.



# PLAGUED WITH HIGH LAMB PRICES?

## TRY OUR IMPORTED FROZEN CARCASS LAMBS

**Priced Considerably Under the Current Fresh Market!**

FULL • BLOCKY • BRIGHT

28/35 LBS. — 36/42 LBS.

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*"Importers and Exporters of Meat Products Exclusively"*



"The Old Timer"—  
symbol of Speco  
superiority.

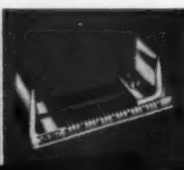
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. **Guaranteed.**

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



**FREE:** Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

**SPECO, INC.**

## Associations Protest Meat Price Freeze and Hide Rollback

Grave problems are involved in the imposition of price controls on livestock and meat, the American Meat Institute declared in commenting on the ESA announcements of the price and wage freezes. The Institute statement, issued on the night controls were ordered, was carried completely on most press association wires and was published in leading newspapers, carried on news broadcasts and on radio and television stations.

"The government's program will not fall short because of anything the industry may do or fail to do," the statement continued. "But surely no one believes that controls will result in providing more meat for consumers. Increased production of livestock is the only practical way to supply the nation with more meat.

"Past experience has demonstrated that any controls on meat bring on black markets and black market prices, and the disappearance of meat from normal legitimate channels of trade available to the average person.

"We believe the only way to achieve stabilization in meat would be to encourage the livestock industry substantially to increase production, on the one hand, and to take additional steps to neutralize increased purchasing power on the other. The machinery to promote production already exists in the U. S. Department of Agriculture. The pressure of increased purchasing power and an exceptional demand for the fancier cuts, together with hoarding, has been responsible for much of the rise that has occurred in the price of meat."

In a statement released Sunday, January 28, the Institute condemned the rollback on domestic hides and skins to the November 1—November 30 period (see THE NATIONAL PROVISIONER of January 27, page 8, for order). It termed the rollback "discriminatory and confiscatory" and quoted a telegram to DiSalle in which it protested the order, stating that it "rescinds the terms of contracts of sales on hides and skins now in cure and sold." The telegram added:

"This action, without regard to a long established and well known custom in the trade to sell hides in pack for convenience of buyers, will cost slaughterers an estimated \$5,000,000. Raw material, namely livestock, from which these products were derived was paid for at a level substantially higher than such raw material cost in November.

"Clearly this action is discriminatory between buyer and seller, with the seller penalized and the buyer benefited. It is therefore obvious that if proper equities as between buyer and seller are to be recognized, inventories in cure under contract must be exempted under the regulation until they are delivered."

The Institute commented that it is



difficult to reconcile the Administrator's explanation that the order was made necessary by "a serious threat" to the price of shoes and asserts that the price of raw hides has little to do with shoe prices. In a typical \$10 pair of men's oxfords the rollback would mean a difference of something less than 15c per pair, the Institute release pointed out.

Western States Meat Packers Association also protested the rollback on hide prices to OPS and requested cancellation of the order. President E. F. Forbes charged that independent packers and livestock producers were not even consulted and that the order was issued at the request of tanners and shoe manufacturers. The latter, said Forbes, can buy their hides at rollback prices while leather and shoes are frozen at higher levels. He also declared that the OPS action puts independent packers in a loss position of \$3 to \$4 per hide, but that in the future this loss will have to be passed back to the livestock producers and will discourage their production.

NIMPA directed the attention of the Senate small business committee to the hide rollback order and commented that none of its members was consulted by the OPS. Wilbur La Roe, jr., general counsel, declared:

"No group could possibly be more substantially affected than the members of the National Independent Meat Packers Association, with members in most of the states, yet we were not even consulted. The injury to our members is the more severe because it is customary for them to make contracts for future delivery, all of which are swept aside by this order. The statute provides in express terms that its intent is to further the American system of competitive enterprise, including small business enterprise."

### Flashes on Suppliers

**BARRETT-CRAVENS COMPANY:** This Chicago firm has announced a merger with the Crescent Truck Co., Lebanon, Pa., maker of electric industrial trucks and tractors. The Crescent company will be operated as a division of Barrett-Cravens. Sales will be handled from the general office in Chicago while engineering and manufacturing operations will be continued at Lebanon.

**THE ADLER COMPANY:** This Cincinnati firm has appointed the R. E. Bauman Company, 3419 W. First st., Los Angeles 4, as a new West Coast representative.

**GREAT LAKES STAMP & MANUFACTURING CO.:** This Chicago firm has been appointed distributor for the new Vaporite Fynest Lyne marking pen and will add the pen to its regular line of marking devices. The pen writes an instant drying, 1/16-in. line on any type surface. It is said to be particularly adaptable for marking prices and weights on meat labels, celophane-packed meats, etc.



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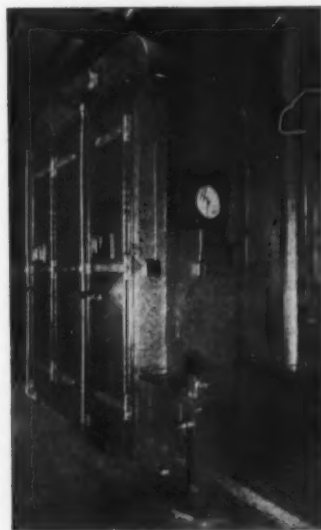
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## Functional Expansion

(Continued from page 11.)

welded upright pipes which are equipped with holding lugs at spaced intervals. Resting on the lugs is a wooden bin capable of holding several hundred pounds of salt. Bars extending at the ends of the bin provide means by which the hide cure cellar gang can lift the loaded bin, if the need arises, to any height on the rack. Two men can raise it a level at a time.

The salt dolly simplifies the unloading of salt to the desired pack level. Prior to loading the bin with salt, it can be set on the pipe supports at the height of the pack which is to be salted. The dolly is then moved to the hide pack and the salt spread from the dolly or unloaded onto the pack. The dolly eliminates the extra effort of high shoveling as the bin is at the correct height. Once placed in the bin, the salt need not be lifted to any great height. If a low level truck were used for transporting the salt to the hide packs, the salt would have to be lifted for placement in the truck and then relifted to be shoveled onto the hide pack. In addition, the bin permits easier shoveling because of its broad base. A man can stand in the bin and



New-type fluorescent lamps that are said to display beef to best advantage provide illumination in the new Bartusch sales cooler.



A sufficient supply of 90-deg. water is provided for dressing operation with simple, space-saving water exchange heater shown at left. Coal-fired boiler with overhead feed and hopper set at proper level for easy spreading is pictured at the right.

shovel with freedom of leg and arm movement. Likewise, the worker can better direct the flow of material being shoveled. He can salt down a far greater area of the built up pack than would be possible were he working from floor level. The number of times the salt is shoveled onto the top of the pack and then spread also is decreased. The plant has several of these dollies to permit salting of a number of hide packs simultaneously.

In another installation a conveyor has lessened the work load in the boiler room. The plant has one 150-hp coal-fired boiler. Previously incoming coal was shoveled from coal cars onto an outdoor coal pile, wheeled into the boiler room and then shoveled into the hopper. In the new setup, a coal storage basement has been provided into which coal can be dumped by gravity from the coal cars. At the head end of the coal bin the plant installed a bucket type conveyor.

The buckets, which measure 6x14 in. set at a 35-degree angle and spaced 6 ft. apart on a No. 477 cable, carry the coal from the basement to a discharge head which is connected with an enclosed chute feeding directly to the hopper. Periodically the watch engineer spreads the coal level in the hopper and starts the conveyor as re-

quired. It also is necessary to shovel some of the coal to the mouth of the hopper a few times each day.

In place of a former water heater tank, which required a 4x7-ft. area in the dry storage room, Bartusch has installed an exchange heater. This compact unit, which is a 6-in. pipe 10-ft. long with 1-in. steam lines, is equipped with a thermostatically controlled diaphragm valve. It provides all the 90-deg. water needed in the dressing operation.

In installing new Gebhart units in the new sales cooler, Bartusch profited from a former experience. While units in the old coolers (also Gebhardt's) worked very well, they were installed at approximately beef rail height. At this level they interfered with the rail movement of beef and provided a tough obstacle when beef was poled from one rail to another. Needless movement of carcasses to get them in position for clear poling resulted.

Now, the units are located above the beef rails. Like the other plant coolers, the new unit has concrete floors and ceilings, tile walls and steel beam supports. The coolers are equipped with the new General Electric cool white fluorescent lamps which, management states, show the beef to its best advantage.

## Report Study on APF and Feed Efficiency

One experiment in the field of animal production reported recently by the *Journal of Animal Science* deals with a study conducted at Iowa State college to determine how much animal protein, if any, could be replaced in the diet of growing-fattening swine with soybean oil meal and an APF concentrate. Since the isolation of Vitamin B-12 in 1948 many studies have sought to determine the value of B-12 and APF concentrates in swine nutrition. However, very few investigators have used animal protein in their basal rations.

In the experiment, dried whole aureomycin mash without meat and bone scraps and with two levels of meat and

bone scraps were added to a corn-soybean oil meal ration, fortified with B-vitamins, Vitamin A, Vitamin D-2 and minerals including trace minerals.

It was found that the addition of the mash increased average daily gains significantly in both drylot and pasture. The increased gains were obtained regardless of the presence of meat and bone scraps in the ration. Pigs fed the mash were more uniform in hair color and finish.

The addition of meat and bone scraps did not significantly increase gains in either experiment. There was no interaction between the effects due to dried whole aureomycin mash and meat and bone scraps. Either aureomycin or other nutritional factors present in the APF helped control diarrhea.

## New Booklet Brings Spices "Up-to-Date"

Starting with "Allspice" and ending with "Turmeric," a compact, illustrated booklet gives up-to-date information on natural food flavoring materials. This handy little reference work, called "Spices" and published by the American Spice Trade Association, tells where spices come from, including many changes in supply sources since World War II.

Information is related on the characteristics, uses and geographical significance of most of the spices used in the meat and other food industries. The booklet, price 10c, is available by mail from the Information Bureau, American Spice Trade Association, 350 Fifth ave., New York 1, N. Y.

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that are designed to cut labor costs and  
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## FASTER AND BETTER

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## ESA Outlines Procedure For Filing Protests To Price Regulations

Procedure for obtaining official interpretations on questions of price control, for filing amendments of general applicability on ceiling price regulations or for protesting a regulation or a denial of application is outlined in Price Procedural Regulation No. 1 of the Economic Stabilization Agency. These recourses are open to any person subject to a ceiling price regulation. All requests must be filed with the Administrator of ESA.

Unless otherwise designated, applications for adjustment shall be made in duplicate and shall contain in addition to identification of the applicant: 1) The provision for adjustment for which he is filing; 2) Any information required by the terms of the applicable adjustment provision; 3) The facts upon which applicant relies to qualify him for the adjustment, and 4) A statement of the specific adjustment or other relief sought.

In case of a petition for amendment, five copies must be furnished. It must be typewritten or mimeographed. Joint petitions for amendment may also be filed where one ground is common.

Any person may protest a provision of a regulation or order relating to price controls if such provision pro-

hibits or requires action by him, with the exception of producers of agricultural commodities subject to parity prices. Protests may be filed within six months after the effective date of the regulation or order or, in the case of new grounds arising after the effective date, within six months after the new grounds arise. Every protest must be clearly designated and six copies of it and all accompanying documents and briefs must be filed. When a protest is received it will be given a docket number. There is a provision for joint protests and also for consolidation of protests by ESA.

In general, all objections upon which a protestant intends to rely must be stated when protest is filed, but he may be granted permission to amend his protest to state additional evidence.

Protests must contain the following in addition to identification of the protestant: 1) A complete identification of the provision or provisions protested; 2) Where protest is filed more than six months after the effective date of a regulation, based on new grounds, the delayed protest shall be justified; 3) A clear statement of all objections against the provision or provisions, each separately stated and numbered; 4) A clear statement of all facts alleged in support of each objection, and 5) A statement of the relief requested and specific changes sought in the provi-



LOCAL DELIVERIES of Illinois Meat Co., \$25,000,000 a year packing and processing firm in Chicago, are handled by a fleet of powerful Autocar trucks. The concern's nationally distributed chili con carne is merchandised in contrasting colors on the side panel of this vehicle. Use of Autocars and Illinois' growth have been somewhat synonymous. In 1915, the firm made its first motorized delivery in a solid-tired Autocar, and has used succeeding models ever since. The company, which started as a small, energetic, family-owned business in 1907, now handles 80,000,000 lbs. of product annually and has more than 500 employees on its payroll. Secret of its success is personalized service, "the same kind you get in a neighborhood store," stated A. W. Brickman, president. Illinois has stayed abreast of modern selling through national radio and television broadcasts. "You have to use modern promotion methods, of course," said Brickman, "but there's no better foundation on which to build than personalized service."



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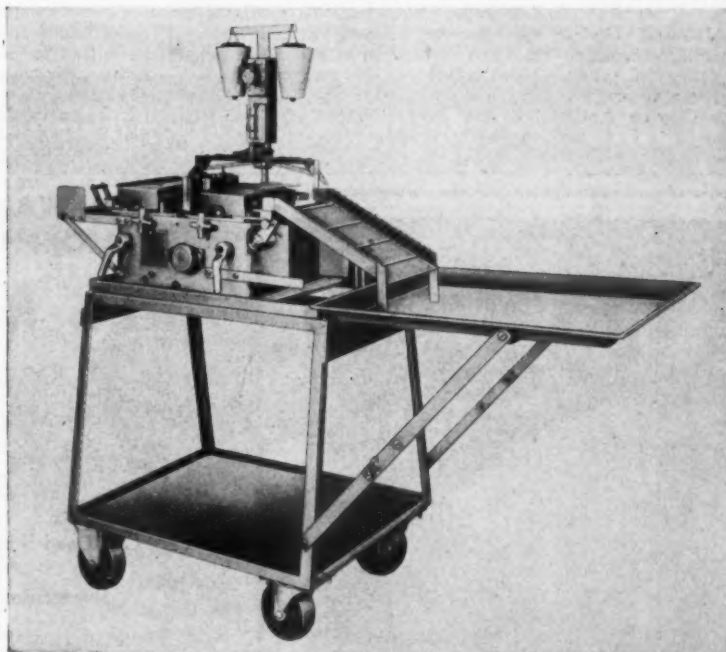
Any Length,  $3\frac{1}{4}$ " to  $6\frac{1}{2}$ ", 114 Links Per Minute  
" " , 1 " " 2 " , 114 " " "  
" " , 7 " " 13 " , 57 " " "  
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sion. The protest must be accompanied by affidavits and by any other written evidence.

Any properly filed protest must be considered by a board of review, composed of one or more officers or employees of the Economic Stabilization Agency, and the protestant will be informed of the time and place of the hearing, as well as the persons comprising the board. The board recommends to the Administrator, who notifies the protestant, by registered mail within 30 days after filing, whether the protest is granted or denied, in whole or in part.

## Bill Would Permit Price Shifts in "Good Faith"

A bill to permit a seller to discriminate in price "in good faith" to meet the equally low price of a competitor has been introduced by Senator McCarran. He said the bill is patterned after the January 8 Supreme Court decision in the Standard Oil Co. of Indiana vs. Federal Trade Commission case in which the court held in favor of the oil company which had been accused of practising price discrimination.

Senator Edwin C. Johnson, chairman of the Senate commerce committee and a co-sponsor of the bill, called it a solution to the freight absorption problem as far as the Clayton Antitrust Act is concerned.

## WSMPA CONVENTION

(Continued from page 13.)

of directors will meet. The schedule follows:

### Morning, 9:30

Directors, Room 2127  
Accounting, Room 2125  
Beef Boners, Room 2001  
Canadian Meat Imports, Room 2012  
Sausage, Room 2008

### Afternoon, 2 o'clock

Beef, Room 2012  
Hide, Room 2127  
Marketing Agencies, Room 2008  
Tallow and Grease, Room 2125

There will also be a meeting and discussion panel of the sausage industry at 2 p.m. in the Comstock Room on Wednesday, February 14. Representatives of all packers are welcome.

The dinner-dance and floor show will be held at 7 p.m. Friday in the Palm Court of the Palace. Another social event, a tea and fashion show Thursday afternoon, 3 to 5 p.m., in the Rose Room of the hotel, has been planned for women attending the convention. Fashions by courtesy of The White House of San Francisco and music by Harry Diner and his orchestra will be featured. Tickets will be available to each member company without charge, and can be secured at the dance ticket booth adjoining the registration desk in the lobby. Additional tickets for the tea and fashion show may be purchased at \$2.50 per guest.

## BRIEFS ON DEFENSE POLICIES AND ORDERS

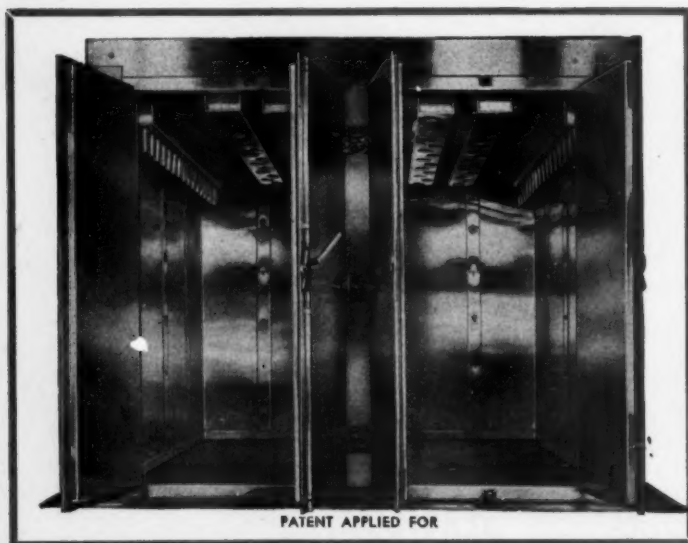
**RUBBER:** The synthetic rubber program will be revised to give an additional 120,000 tons of the superior "cold GR-S" rubber a year, bringing U. S. cold rubber capacity to 340,000 tons annually.

**STEEL:** The National Production Authority is planning an order which would curtail the use of steel in appliances, automobiles and other "hard goods," to take effect the second quarter.

**TRANSPORTATION:** The Office of Defense Mobilization is forming a top-level transportation committee to coordinate the activities of all existing transportation agencies and probably to be headed by Commerce Secretary Sawyer.

**MOLYBDENUM:** NPA ordered (in M-33) producers, handlers and marketers to deliver only 50 per cent of the amounts called for on priority-rated orders and restricted inventories to a 20-day supply.

**COPPER:** Miscellaneous producers of copper and copper base alloys are now permitted to melt and process copper scrap. Producers who require copper raw materials in their regular production operations may accept scrap specified in NPA order M-16.



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Cleaver loss due to damage of ribs and chucks is eliminated . . . greater yields give you lower cutting costs! The extreme ease of handling, characteristic of all B & D machines, permits even the unskilled man to split rumps, loins, ribs and chucks with amazing speed and with the accuracy of an "expert."

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for detailed information

Best and Donovan are the only manufacturers of the packer-approved B&D Combination Rumpbone Saw and Carcass Splitter • Beef Breast Bone Opener • Primal Cut Saw • Cattle Dehorning Saw • Beef Scribe Saw • Ham Marking Saw • Pork Scribe Saw • Hog Carcass Splitter and Hog Backbone Marker • Utility Saw.

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IN TAN OR WHITE STA-TUF  
PACKERS' OILED WHITE  
HPS FREEZERWRAPS

OR "WHAT'S YOUR PROBLEM?"

He knows the trade and the tricks of same. He's a popular guy in the big MEAT game. He wraps all cuts from brains to butts, and on the job he has real guts. Marty's your man on a packaging plan. He can stand the gaff. He belongs on your staff.



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HIRAM CUKE sez!

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DICED SWEET PICKLE  
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Give your Meat Loaves and Sausage Specialties real sales-winning taste appeal by simply adding GOLDSMITH'S DICED SWEET PICKLES to your present formulas. This low-cost sales-getter actually enhances the appearance of your meat products.

HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

Write today!

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PICKLE COMPANY

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# Lower Hog Kill Main Factor in 5% Weekly Meat Production Decline

THE U. S. Department of Agriculture has estimated total meat production under federal inspection at 377,000,000 lbs. for the week ended January 27. A seasonal drop in hog slaughter contributed to a 5 per cent decrease in total meat output from the 395,000,000 lbs. produced in the previous week. This total was still 16 per

the 169,000,000 lbs. produced in the same week last year. Lard production was 56,500,000 lbs. compared with 60,200,000 lbs. the preceding week and 45,300,000 lbs. a year ago.

Cattle slaughter rose 1 per cent to 271,000 head from the 268,000 estimated for the week before and jumped 9 per cent above the 248,000 slaugh-

tered under comparison was 9,200,000, 9,600,000 and 10,400,000 lbs., respectively.

Sheep and lamb slaughter of 240,000 head compares with 245,000 in the previous week and 237,000 in the same period last year. Production of lamb and mutton in the three weeks under comparison amounted to 11,000,000, 11,300,000 and 11,500,000 lbs.

## AMI PROVISION STOCKS

Total pork holdings of 477,100,000 lbs. on January 27 showed inventories were increased by 46,100,000 lbs. during the period of January 13 to January 27, according to the latest packer reports to the American Meat Institute. Pork stocks still held a 15,000,000-lb. margin over the year-earlier total of 462,100,000 lbs., and were 47,200,000 lbs. larger than the 1947-49 average.

Lard and rendered pork fat inventories rose to 118,200,000 lbs. from the total of 104,600,000 lbs. two weeks earlier. However, current lard stocks remained 17,700,000 lbs. under comparable 1950 holdings and fell 48,900,000 lbs. below the three-year average.

Provision stocks as of January 27, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows January 27 stocks as percentages of the holdings two weeks earlier, last year and the 1947-49 average for the date.

Jan. 27 stocks as  
Percentages of  
Inventories on

Jan. 1951	Jan. 1950	1947-49 av.
-----------	-----------	-------------

	Jan. 1951	Jan. 1950	1947-49 av.
<b>BELLIES</b>			
Cured, D. S. ....	131	122	133
Cured, S. P. & D. C. ....	103	88	89
Frozen-for-cure, regular ....	237	118	118
Frozen-for-cure, S.P. & D.C. ....	98	96	118
Total bellies ....	104	98	111
<b>HAMS</b>			
Cured, S. P. regular ....	82	50	59
Cured, S. P. skinned ....	117	110	107
Frozen-for-cure, regular ....	100	150	100
Frozen-for-cure, skinned ....	116	97	105
Total hams ....	116	103	104
<b>PICNICS</b>			
Cured, S. P. ....	107	110	137
Frozen-for-cure ....	105	106	122
Total picnics ....	105	106	122
<b>FAT BACKS, D. S. CURED..</b>	80	88	73
<b>OTHER CURED &amp; FROZEN</b>			
Cured, D. S. ....	97	72	54
Cured, S. P. ....	100	75	133
Frozen-for-cure, D. S. ....	106	85	15
Frozen-for-cure, S. P. ....	120	105	142
Total other ....	110	89	102
<b>BARRELED PORK</b>	111	71	86
TOT. D. S. CURED ITEMS..	115	107	104
TOT. FROZ. FOR D.S. CURE..	115	159	53
TOT. S. P. & D. C. CURED..	104	96	105
TOT. S. P. & D. C. FROZEN..	105	98	114
<b>TOTAL CURED &amp; FROZEN:</b>			
FOR-CURE .....	108	99	107
<b>FRESH FROZEN</b>			
Loins, shoulders, butts and			
spareribs .....	132	139	140
All other .....	119	115	120
Total .....	126	129	132
<b>TOT. ALL PORK MEATS..</b>	111	103	111
<b>RENDERED PORK FATS</b>	113	87	85
<b>LARD</b>	113	87	71

\*Large percentage change.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail:

	Week Jan. 27	Previous week	Cor. Week 1950
Cured meats, pounds .....	22,221,000	22,969,000	18,230,000
Fresh meats, pounds .....	25,832,000	23,819,000	30,328,000
Lard, pounds .....	3,784,000	5,781,000	7,000,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 27, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 27, 1951 .....	271	149.6	92	9.2	1,488	206.8	240	11.0	376.6
Jan. 20, 1951 .....	268	151.2	96	9.6	1,584	223.3	245	11.3	395.4
Jan. 28, 1950 .....	248	132.9	101	10.4	1,244	169.0	237	11.5	323.8

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Jan. 27, 1951 .....	1,013	552	180	100	250	139	98	46	15.2
Jan. 20, 1951 .....	1,020	564	180	100	254	141	98	46	15.0
Jan. 28, 1950 .....	993	536	187	103	244	136	102	40	14.9

cent higher than the 324,000,000 lbs. recorded for the same week in 1950.

Hog slaughter dropped to 1,488,000 head, or 6 per cent below the 1,584,000 reported for the previous week, but showed a 20 per cent gain over the 1,244,000 kill of the preceding year. Pork production fell to 207,000,000 lbs. from the 223,000,000 lbs. processed in the week before, but remained above

tered in the same period in 1950. Output of beef was estimated at 150,000,000 lbs., compared with 151,000,000 lbs. a week ago and 133,000,000 lbs. for the previous year.

Calf slaughter was estimated at 92,000 head, dropping from 96,000 a week ago and from 101,000 for the corresponding period the year before. Output of inspected veal in the three

## BOTH HOGS AND PORK SOLD AT HIGHER LEVELS THIS WEEK

(Chicago costs and credits, first three days of week.)

The hog cut-out test again resulted in poorer margins for all three weights. This was due to the increase in hog costs which was steeper than the advance in the price of pork products. Light hogs again cut with a plus margin, but the heavier weights cut minus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—

—220-240 lbs.—

—240-270 lbs.—

	Value				Value				Value			
	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield
Skinned hams .....	12.7	49.4	\$ 6.27	\$ 8.94	12.7	48.5	\$ 6.16	\$ 8.58	13.0	47.7	\$ 6.20	\$ 8.63
Picnics .....	5.7	34.2	1.95	2.75	5.5	32.0	1.70	2.46	5.4	31.8	1.72	2.35
Boston butts .....	4.3	40.5	1.74	2.47	4.1	40.5	1.66	2.35	4.1	37.0	1.62	2.11
Loins (blade in) .....	10.2	42.7	4.35	6.23	9.9	40.6	4.02	5.64	9.7	36.8	3.57	4.93
Lean cuts .....			\$14.31	\$20.41			\$13.60	\$19.03			\$13.01	\$18.02
Bellies, S. P. ....	11.1	32.7	3.63	5.20	9.6	31.7	3.05	4.28	4.0	26.1	1.04	1.44
Bellies, D. S. ....					2.1	21.8	.46	.65	8.6	21.8	1.88	2.62
Fat backs .....					3.2	13.5	.43	.61	4.6	13.8	.64	.88
Plates and jowls .....	2.9	14.3	.42	.60	3.1	14.3	.44	.60	3.5	14.3	.50	.69
Raw leaf .....	2.3	16.9	.39	.54	2.2	16.9	.37	.52	2.2	16.9	.37	.52
P.S. lard, rend. wt. ....	13.9	17.8	2.47	3.54	12.4	17.8	2.20	3.07	10.4	17.8	1.85	2.58
Fat cuts & lard .....			\$ 6.91	\$ 9.88			\$ 6.95	\$ 9.73			\$ 6.28	\$ 8.73
Spareribs .....	1.6	36.6	.59	.84	1.6	32.1	.52	.73	1.6	23.0	.37	.51
Regular trimmings .....	3.3	22.5	.74	1.06	3.1	22.5	.70	.94	2.9	22.5	.65	.92
Feet, tails, etc. ....	2.0	11.8	.24	.34	2.0	11.8	.24	.33	2.0	11.8	.24	.34
Offal & misc. ....			1.05	1.52			1.05	1.49			1.05	1.46
<b>TOTAL YIELD &amp; VALUE</b> .....	70.0		\$23.84	\$34.05	71.5		\$23.06	\$32.25	72.0		\$21.60	\$30.00
			Per cwt. alive				Per cwt. alive				Per cwt. alive	
Cost of hogs .....			\$22.24				\$22.00				\$21.72	
Condemnation loss .....			.11				.11				.10	
Handling and overhead .....			1.20				1.06				.90	
<b>TOTAL COST PER CWT.</b> .....			\$23.55	\$35.64			\$22.27	\$32.54			\$22.78	\$31.64
<b>TOTAL VALUE</b> .....			\$23.84	\$34.05			\$23.06	\$32.25			\$21.60	\$30.00
Cutting margin .....			+.29	+.41			+.79	+.71			-.18	-.14
Margin last week .....			+.47	+.67			+.08	+.11			-.40	-.56



# HIGHEST PRICES, DECEMBER 19, 1950 THROUGH JANUARY 25, 1951

For product sold on carlot basis, loose, f.o.b. Chicago, or Chicago basis, as compiled by The National Provisioner Daily Market Service

(Comparable current prices will be found on page 42.)

These prices should not be construed as official "ceilings." A seller's ceiling price for a commodity is the highest price at which he delivered it during the base period to a purchaser of the same class, or, in the absence of a delivery, the highest price at which he offered it for base period delivery to a purchaser of the same class.

Some carlot sales may have been made during the base period on an early bulge in the market on a particular day at prices higher than the closing market quotations reported in The Daily Market Service. Such "high sales" are, of course, not reflected in the prices shown below.

## REGULAR HAMS

	Fresh or Frozen	S. P.
8/10	47%	47%
10/12	47%	47%
12/14	46%	46%
14/16	46%	46%

## BOILING HAMS

	Fresh or Frozen	S. P.
16/18	45%	45%
18/20	43%	43%
20/22	43%	43%

## SKINNED HAMS

	Fresh or F.F.A.	S. P.
10/12	50%	50%
12/14	49%	49%
14/16	49%	49%
16/18	48%	48%
18/20	46%	46%
20/22	46%	46%
22/24	45%	45%
24/26	43%	43%
25/30	44%	44%
25/up, No. 2's	44%	44%

## PICNICS

	Fresh or F.F.A.	S. P.
4/6	34%	34%
4/8 range	33%	33%
6/8	32%	32%
8/10	32%	32%
10/12	32%	32%
12/14	32%	32%
8/up, No. 2's	32%	32%

## BELLIES

	Fresh or Frozen	Cured
6/8	34%	35%
8/10	33%	34%
10/12	32%	34%
12/14	31%	33%
14/16	29%	30%
16/18	27%	28%
18/20	25%	27%

## OR AMN. BELLIES

	Fresh or Frozen	Cured
18/20	22%	24%
20/22	22%	23%
22/24	22%	23%
24/26	21%	22%
26/28	20%	21%
28/30	19%	20%

## FAT BACKS

	Green or Frozen	Cured
6/8	13%	13%
8/10	14%	14%
10/12	14%	14%
12/14	14%	15%
14/16	15%	15%
16/18	16%	17%
18/20	16%	16%
20/22	16%	16%

## OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	17%	17%
Clear plates	14%	14%
Square jowls	16%	16%
Jowl butts	13%	13%
S.P. jowls	13%	13%

## PORK VARIETY MEATS

	(Carload—Packed)	Frozen
PORK:		
Chitterlings (10 lb. pails)	18%	
Brains (10 lb. pails)	17%	
Cheek meat, trimmed	30%	
Ears	15%	
Hearts	35%	
Kidneys	14%	
Lips	13%	
Livers	25%	
Melts	10%	
Pork head meat	39%	
Snouts, lean in	12%	
Snouts, lean out	10%	
Tongues, C.T., bone-in	28%	
Tripe, scalded	11%	
Tripe, cooked	12%	

## CARCASS CATTLE AND BULLS

	Southern	Northern
Chicago, carlot basis.		
350/up		350/up
C & C cows, 41%	41%	41%
Bon'g utility 400/up	41%	41%
Utility cows, 500/up	42%	42%
U.S. Com. cows, 500/800	42%	42%
U.S. Good steers, 500/700	50%	50%
U.S. Good steers, 700/800	49%	49%
U.S. Choice steers, 500/700	52%	52%
U.S. Choice steers, 700/800	51%	51%
U.S. Choice steers, 800/900	50%	50%
U.S. Prime steers, 600/800	54%	54%
Bologna bulls, 600/up	46%	46%

## BONELESS PROCESSING BEEF

	(Carload—Packed)	Fresh	Frozen
Canner and Cutter Grades			
Bon'l bull meat	58%	57%	57%
Bon'l C.C. cow meat	55%	54%	54%
Bon'l chunks	57%	55%	55%
Bf. trmps, 85-90%	50%	49%	49%
Bf. trmps, 75-80%	48%	45%	45%
Shank meat	50%	50%	50%
Bon'l real trmps.	51%	51%	51%
Bon'l mutton, 90%	45%	46%	46%
Insides, 12-lb. up	48%	48%	48%
Outsides, 8-up	61%	61%	61%
Knuckles, 6-up, boneless	63%	63%	63%

## SAUSAGE MATERIALS

	(Carload—Packed)	Fresh	Frozen
Reg. trmps.	23%	23%	23%
Reg. guar. 50%	24%	24%	24%
Lean	47%	47%	47%
Spl. 85% lean	47%	47%	47%
Ex. 95% lean	49%	48%	48%
Neck bone trmps.	37%	38%	38%
Blade meat	53%	54%	54%
Skinned jowls	17%	17%	17%

## BEEF VARIETY MEATS

	(Carload—Packed)	Frozen	Cured
Bf. Tags, No. 1-3/up	37%	38%	38%
Bf. Tags, No. 2-3/up	35%	36%	36%
Caif Tongues	32%	32%	32%
Brains			
Cheek Meat, trim.	40%	40%	40%
Head Meat	40%	40%	40%
Hearts	35%	35%	35%
Kidneys	14%	14%	14%
Lips, scalded	18%	18%	18%
Lips, unscalded	17%	17%	17%
Livers, selected	61%	61%	61%
Livers, regular	51%	51%	51%
Lungs	10%	10%	10%
Melts	10%	10%	10%
Tripe, scalded	12%	12%	12%
Tripe, cooked frozen	14%	14%	14%
Tripe, cooked fresh	14%	14%	14%
Udders	8%	8%	8%

## FRESH PORK CUTS

	(Carload—Packed)	Bbls. or Boxes	Fresh
Regular loins, under 12	43%	43%	43%
Regular loins, 12/16 range	41%	41%	41%
Regular loins, 16/20 range	39%	39%	39%
Regular loins, over 20	37%	37%	37%
Boneless loins	69%	69%	69%
Canadian butts, 4/8 range	41%	41%	41%
Boston butts, 8/12 range	39%	39%	39%
Boston butts, over 8	39%	39%	39%

	Fresh	Frozen
Skinned shoulders:		
Bone in, 16-lb. down	35%	35%
Bone in, over 16 lbs.	35%	35%
Boneless butts, C.T. 1 1/3	53%	53%
Boneless butts, C.T. 2 1/4	52%	52%
Boneless butts, C.T. 3 1/4	51%	51%
Boneless butts, C.T. 4/6	49%	49%
Spareribs, 3 lbs. or less	38%	38%
Spareribs, 3 to 5 lbs.	39%	39%
Spareribs, 5 lbs. or over	25%	25%
Back or loin ribs (fresh)	55%	55%
Neckbones	11%	11%
Back bones	6%	6%
Tails	18%	18%
Feet, front S.C.	7%	7%
Pig skins (tan strips)	12%	12%
Pig skins (gelatin)	9%	9%
Skins, smoked, edible	10%	10%
Tenders (fresh)	84%	84%
Tenders (frozen)	70%	70%

# Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

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## [Bull Meat]

- ☐ Beef Cods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chunks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rails
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons

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Practical in the preparation of meats and other canned foods because SUNSHINE fire-roasting (the original Spanish process) removes the skins. There's no easier, more economical way to add flavor and eye-appeal.

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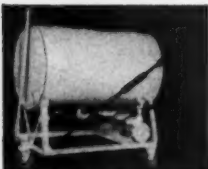
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## EAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)

(The following tables show the highest prices quoted in THE NATIONAL PROVISIONER during the "ceiling basis period," Dec. 10, 1950, through Jan. 25, 1951.)

Native steers—	per lb.
Prime, 600/800	55 1/4
Choice, 500/700	53
Choice, 700/900	52
Good, 500/700	51 1/4
Commercial	
cows, 500/800	43 1/4
Can. & cut cows,	
north., 350/up	42 1/4
Bologna, 600/up	47 1/4

### STEER BEEF CUTS

500-800 lb. Carcasses  
(L.c.l. prices)

Prime:	
Hinds and ribs	60
Hindquarters	55
Rounds	58
Loins, trimmed	60
Loins and ribs (sets)	50
Forequarters	51
Backs	58
Chucks, square cut	55
Ribs	55
Briskets	43
Naveis	32

Choice:	
Hinds and ribs	65
Hindquarters	61
Rounds	58
Loins, trimmed	88
Loins and ribs (sets)	82
Forequarters	50
Backs	55
Chucks, square cut	55
Ribs	72
Briskets	43
Naveis	32
Plates	31
Hind shanks	28
Fore shanks	35
Bull tenderloins, 5/up	1.03
Cow tenderloins, 5/up	1.03

### BEEF PRODUCTS

(L.c.l. prices)

Tongues, No. 1, 3/up,	
fresh or frozen	40
Tongues, No. 2, 3/up,	
fresh or frozen	36
Brains	8
Hearts	36
Livers, selected	63
Livers, regular	53
Tripe, scalded	13 1/4
Tripe, cooked	15
Lips, scalded	10 1/4
Lips, unscalded	18 1/4
Lungs	19
Melts	10
Udders	9

### BEEF HAM SETS

(L.c.l. prices)

Knuckles, 6 lbs. up,	
boneless	63 1/4
Insides, 12 lbs. up	63 1/4
Outsides, 8 lbs. up	62

### FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	41
Veal breads, under 6 oz.	76
6 to 12 oz.	86
12 oz. up	93
Calif. tongues	33
Lamb fries	77
Ox tails, under 1/2 lb.	25 1/4
Over 1/2 lb.	26 1/4

### WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.,	
wrapped	50 1/4
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	62 1/4
Hams, skinned, 16/18 lbs.,	
wrapped	57
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	60
Bacon, fancy trimmed, brisket	49
Bacon, fancy, square cut, 5 lb.	45
less, 12/14 lbs., wrapped	45
Bacon, No. 1 sliced, 1-lb., open-	
faced layers	84 1/4

### CALF & VEAL—HIDE OFF

Carcass  
(L.c.l. prices)

Choice, 80/150	56
Choice, under 200 lbs.	53
Good, 80/150	49
Good, under 200 lbs.	40
Commercial, 80/150	40
Commercial, under 200 lbs.	47
Utility, all weights	44

### CARCASS LAMBS

(L.c.l. prices)

Choice, 30/50	56
Good, 30/50	55
Commercial, all weights	54

### CARCASS MUTTON

(L.c.l. prices)

Good, 70/down	32
Commercial, 70/down	31
Utility, 70/down	30

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	51
Pork loins, regular, under 12 lbs.	44 1/4
Pork loins, boneless	61
Shoulders, skinned, bone in, under 16 lbs.	36 1/4
Picnics, 4/8 lbs.	53
Picnics, 6/8 lbs.	53 1/4
Boston butts, 4/8 lbs.	42
Tenderloins	85
Neck bones	12
Livers	28
Brains, 10 lb. pails	18
Ears	16
Snouts, lean in	13
Feet, front	8

### SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., regular	24 1/4
Pork trim., guar. 50% lean	25
Pork trim., spec. 55% lean	48
Pork trim., ex. 95% lean	48
Pork cheek meat, trimmed	40 1/4
Pork tongues, c.t., bone in	29
Bull meat, boneless	59
Boneless cow meat, L.c. C.O.	54 1/4
Beef trimmings, 85-90%	51
Cow chucks, boneless	51
Beef head meat	41
Beef cheek meat, trimmed	41
Shank meat	37 1/4
Veal trimmings, boneless	52

### SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	85
Domestic rounds, over 1 3/4 in., 140 pack	1.25
Export rounds, wide, over 1 1/2 in.	1.70
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.20
Export rounds, narrow, 1 in. under	1.40
No. 1 weasands, 24 in. up	15
No. 1 weasands, 22 in. up	8
No. 2 weasands	9
Middles, sewing, 1 1/2 @ 2 in.	1.85
Middles, select, wide, 2 1/2 @ 2 3/4 in.	1.70
Middles, select, extra, 2 1/2 @ 2 3/4 in.	2.10
Middles, select, extra, 2 1/2 in. & up	2.85
Beef bungs, export, No. 1	25
Beef bungs, domestic	26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	25
10-12 in. wide, flat	17
8-10 in. wide, flat	8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.45
Narrow, mediums, 29@32 mm.	4.35
Medium, 32@35 mm.	3.45
Spec. med., 35@38 mm.	3.40
Wide, 38@45 mm.	2.70
Export bungs, 34 in. cut	24
Large prime bungs, 34 in. cut	21
Medium prime bungs, 34 in. cut	17
Small prime bungs	11
Middles, per set, cap off	79

### DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.02
Thuringer	65
Farmer	85
Holsteiner	84
Holsteiner	84
R. C. Salami	96
R. C. Salami, new con.	55
Genoa style salami, ch.	1.00
Pepperoni	88
Mortadella, new condition	63
Italian style hams	79



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## B-16 Electric Meat Cutter

In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

# Butcher Boy

## Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



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## Lasar

Manufacturing Company  
2540 East 114th Street  
Los Angeles 2, Calif.

### ← B-56 & BB-56 HEAVY-DUTY CHOPPERS

B-56 capacity: 3500-4500 pounds per hour; 5 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

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See this versatile, economical machine at Western States Meat Packers Association convention on February 14, 15 and 16 at the Palace Hotel, San Francisco, California, Booth G-41.

## GENERAL MACHINERY CORP.

P. O. BOX 285 • SHEBOYGAN, WIS.



## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings.....	48
Pork sausage, bulk.....	42
Frankfurters, sheep cas.....	60
Frankfurters, hog cas.....	53
Frankfurters, skinless.....	52
Bologna.....	50
Bologna, artificial cas.....	48½
Smoked liver, hog bungs.....	52
New Eng. lunch, specialty.....	74
Minced luncheon spec., ch.....	56½
Tongue and blood.....	48
Blood sausage.....	41
Souse.....	57
Polish sausage, fresh.....	56½
Polish sausage, smoked.....	56½

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime.....	34	38
Resifted.....	35	39
Chili powder.....	40	40
Chili pepper.....	39	39
Cloves, Zanzibar.....	59	65
Ginger, Jam., unbl.....	78	84
Ginger, African.....	69	64
Cochin.....	..	..
Mace, fcy. Banda.....	1.92	..
East Indies.....	1.83	..
Mustard, flour, fcy.....	32	..
No. 1.....	28	..
West India Nutmeg.....	72	..
Paprika, Spanish.....	75	..
Pepper, Cayenne.....	68	..
Red, No. 1.....	48	..
Pepper, Packers.....	1.91	3.60
Pepper, white.....	3.40	3.65
Malabar.....	2.12	2.22
Black Lampung.....	2.12	2.22

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed.....	28	33
Cominos seed.....	55	61
Mustard seed, fancy.....	23	..
Yellow American.....	21	..
Marjoram, Chilean.....	..	30
Oregano.....	26	..
Coriander, Morocco.....	37	42
Natural No. 2.....	69	70
Marjoram, French.....	..	..
Sage Dalmatian.....	..	..
No. 1.....	1.48	1.55

## CURING MATERIALS

Cwt.

Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo.....	\$ 9.30
Salt peter, n. ton, f.o.b. N Y:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran, nitrate of soda.....	5.25
Pure rfd., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chicago:	
Granulated.....	\$21.40
Medium.....	27.50
Rock, bulk, 40 ton car, delivered Chicago.....	11.90
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	6.20
Refined standard cane gran., basis.....	8.25
Refined standard beet gran., basis.....	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.65
Dextrose, per cwt. in paper bags, Chicago.....	7.04

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	(Carcass): January 30	January 30	January 30
<b>FRESH BEEF</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.....	\$51.50@53.00		\$54.00@55.00
600-700 lbs.....	51.00@52.00	\$52.00@54.00	53.00@54.00
Good:			
500-600 lbs.....	50.50@52.00	52.00@53.00	54.00@55.00
600-700 lbs.....	49.50@50.50	51.00@52.00	53.00@54.00
Commercial:			
350-600 lbs.....	49.00@50.00	52.00@53.00	51.00@53.00
<b>COW:</b>			
Commercial, all wts.....	45.00@46.00	50.00@52.00	48.00@50.00
Utility, all wts.....	44.00@45.00	48.00@50.00	47.00@49.00
<b>FRESH CALF:</b>			
(Skin-Off).....			
Good:			
200 lbs. down.....	54.00@56.00		60.00@62.00
Commercial:			
200 lbs. down.....	52.00@54.00		54.00@57.00
<b>FRESH LAMB (Carcass):</b>			
Choice:			
40-50 lbs.....	56.00@57.00	57.00@60.00	56.00@57.00
50-60 lbs.....	55.00@56.00	55.00@57.00	55.00@56.00
Good:			
40-50 lbs.....	55.00@56.00	56.00@59.00	56.00@57.00
50-60 lbs.....	54.00@55.00	54.00@56.00	55.00@56.00
Commercial, all wts.....	53.00@55.00	54.00@56.00	53.00@54.00
Utility, all wts.....	50.00@54.00	50.00@54.00	48.00@49.00
<b>MUTTON (EWE):</b>			
Good, 70 lbs. dn.....	38.00@40.00		
Commercial, 70 lbs. dn.....	36.00@38.00		
Utility, 70 lbs. dn.....	32.00@36.00		
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs.....	35.00@34.50		
120-160 lbs.....	35.00@34.50		
<b>FRESH PORK CUTS No. 1:</b>			
LOINS:			
8-10 lbs.....	45.00@47.00	48.00@52.00	47.00@51.00
10-12 lbs.....	45.00@47.00	46.00@50.00	47.00@51.00
12-16 lbs.....	44.00@46.00	44.00@48.00	47.00@48.00
PICNICS:			
4-8 lbs.....		38.00@40.00	
<b>PORK CUTS No. 1: (Smoked)</b>			
HAM, Skinned:			
12-16 lbs.....	54.00@60.00	58.00@62.00	60.00@63.00
16-20 lbs.....	53.00@60.00	58.00@60.00	59.00@60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	46.00@51.00	52.00@54.00	49.00@51.00
8-10 lbs.....	40.00@46.00	48.00@52.00	45.00@49.00
10-12 lbs.....	40.00@46.00		45.00@49.00
LARD, Refined:			
Tierces.....	21.00@22.50		24.50@24.75
50 lb. cartons & cans.....	22.00@23.00	22.00@23.00	
1 lb. cartons.....	22.50@24.00	23.00@24.00	24.50@24.75

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For fast, economical wrapping of meat products, use "Python" Brand heavy duty rubber bands. Save time, save money, wrap bundles and packages securely. Order today from

**THE BUXBAUM COMPANY** Canton 1, Ohio



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**PACKERS**  
**LIVESTOCK GROWERS—DEALERS**



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 Moffat's for flavor

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 IN BRINE

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 Peppers, Pimientos

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 HOG AND SHEEP CASINGS

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CLEANING PLANTS { SACRAMENTO: Broderick, Calif. Phone GI bert 3-4297  
 { LOS ANGELES: 3399 E. Vernon, Phone LA fayette 7180

## MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, January 30, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per cwt. basis.

### Locally Dressed Meats

#### FRESH BEEF CUTS:

Prime:

Chicago style round,	
no flank	\$62.00@63.00
Full loin, 75-90 lbs.	68.00@72.00
Full loin, 90-100 lbs.	64.00@68.00
Hip round, with flank	61.00@62.00
Ribs (7 bone) 35-40	76.00@82.00
Ribs (7 bone) 30-35	76.00@82.00
Arm chuck	53.00@54.00
Plate	29.00@32.00
Brisket	41.00@43.00

Choice:

Chicago style round,	
no flank	60.00@63.00
Full loin, 75-90 lbs.	64.00@68.00
Full loin, 90-100 lbs.	62.00@66.00
Hip round, with flank	58.00@61.00
Ribs (7 bone) 35-40	66.00@72.00
Ribs (7 bone) 30-35	66.00@72.00
Arm chuck	52.00@53.00
Plate	29.00@32.00
Brisket	41.00@43.00

#### FRESH PORK CUTS, No. 1:

Loin, 8-10 lbs.	49.00@50.00
Loin, 10-12 lbs.	49.00@50.00
Spareribs, 3/4 down	46.00@47.00
Skinned hams, 10-12 lbs.	56.00@58.00
Skinned hams, 12-14 lbs.	56.00@58.00
Semi-trimmed pork	56.00@58.00
4-8 lbs.	40.00@43.00
Boston butts, 4-8 lbs.	50.00@52.00

### Western Dressed Meats

#### FRESH BEEF CARCASSES:

Steer:

Prime, 600-700 lbs.	\$56.75@58.00
Prime, 700-800 lbs.	56.25@57.50
Choice, 600-700 lbs.	54.00@55.50
Choice, 700-800 lbs.	52.50@54.75
Good, 500-600 lbs.	51.00@53.00
Good, 600-700 lbs.	50.25@52.00
Commercial, 350-600 lbs.	47.50@50.00
Utility, 350-600 lbs.	47.50@50.00

Cow, All Weights:

Commercial	43.25@45.00
Utility	42.50@43.75

#### FRESH VEAL (Skin Off):

Choice, 80-110 lbs.	55.00@58.00
Choice, 110-150 lbs.	54.00@57.00
Good, 80-110 lbs.	54.00@57.00
Good, 110-150 lbs.	55.00@58.00

#### FRESH LAMB:

Choice, 35-45 lbs.	56.00@58.00
Choice, 45-55 lbs.	53.00@56.00

#### FRESH PORK CUTS:

Loin, No. 1 (bladeless included)	42.00@45.00
8-10 lbs.	42.00@45.00
10-12 lbs.	42.00@45.00
Boston butts, 4-8 lbs.	41.00@45.00
Regular picnic, 4-8 lbs.	36.00@40.00
Spareribs, 3 lbs. down	39.00@42.00

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

(For highest ceiling base period prices, see page 37.)

### CASH PRICES

F. O. B. CHICAGO OR CHICAGO BASIS

THURSDAY, FEBRUARY 1, 1951

#### REGULAR HAMS

	Fresh or Frozen	S. P.
8-10	48 1/2 n	45 1/2 n
10-12	48 1/2 n	45 1/2 n
12-14	48 1/2 n	46 n
14-16	46 1/2 n	46 n

#### BOILING HAMS

	Fresh or Frozen	S. P.
16-18	45 1/2 n	45 1/2 n
18-20	44 n	44 n
20-22	43 1/2 n	43 1/2 n

#### SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	50@51	50@51 n
12-14	49@49 1/2	49@49 1/2 n
14-16	48 n	48 n
16-18	48 n	48 n
18-20	46 1/2 @46 1/2	46 1/2 n
20-22	45 1/2 @46	45 1/2 @46 n
22-24	45 1/2	45 1/2 n
24-26	45 1/2	45 1/2 n
26-30	44 1/2 @45	44 1/2 @45 n
25/30 up, No. 2's	44@44 1/2	44 n

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates	17 n	17 n
Clear plates	14 n	14 n
Square jowls	15 1/2 @16 1/2	15 1/2 @16 n
Jowl butts	13 1/2 @13 1/2	13 1/2 @13 n
S.P. jowls	13 1/2	13 1/2

#### PICNICS

	Fresh or F.F.A.	S. P.
4-6	34 n	34 n
4-8 range	33	32 1/2 @33 n
6-8	32 1/2 @33	32 1/2 @33 n
8-10	32 1/2 @33 1/2	32 1/2 @33 n
10-12	32 1/2 @33 1/2	32 1/2 @33 n
12-14	32 1/2 @33 1/2	32 1/2 @33 n
3/4 up, No. 2's	32 1/2 @33 1/2	32 1/2 @33 n

#### BELLIES

	Fresh or Frozen	Cured
6-8	33 1/2 @34	35@35 1/2 n
8-10	33 1/2	34 1/2 n
10-12	32 1/2	34 n
12-14	31@31 1/2	32 1/2 @32 1/2 n
14-16	28 1/2	30 n
16-18	23 1/2	25 1/2 n
18-20	22 n	24 n

#### GR. AMN. BELLIES

	Fresh or Frozen	Cured
18-20	20 1/2 @22	22 n
20-25	20 1/2 @22	22 1/2 n
25-30	20 1/2 @22	22 1/2 n
30-35	20@21 1/2	21 n
35-40	18 1/2 @19	20 1/2 n
40-50	18@19	19 1/2 n

#### FAT BACES

	Green or Frozen	Cured
6-8	13 1/2 n	13 1/2 n
8-10	14 1/2 n	14 1/2 n
10-12	14 1/2 n	14 1/2 n
12-14	14 1/2 n	14 1/2 n
14-16	15 n	15 1/2 n
16-18	16 1/2 n	16 1/2 n
18-20	16 1/2 n	16 1/2 n
20-25	16 1/2 n	16 1/2 n

n—nominal.

### LARD FUTURES PRICES

MONDAY, JANUARY 29, 1951

	Open	High	Low	Close
Jan. 19.37 1/2	19.75	19.30	19.75	
May 19.62 1/2	19.85	19.35	19.75	
July 19.60	19.87 1/2	19.50	19.80	
Sept. 19.85	20.20	19.75	20.00	
Oct. 19.50	20.12 1/2	19.50	19.95	

Sales: 6,700,000 lbs.

Open interest at close Fri., Jan. 26th: Jan. 2, Mar. 376, May 342, July 232, Sept. 139; at close Sat., Jan. 27th: Mar. 380, May 343, July 233, Sept. 142 and Oct. 4 lots.
---

TUESDAY, JANUARY 30, 1951

	Mar.	May	July	Sept.	Oct.
Jan. 19.62 1/2	19.72 1/2	19.55	19.65		
May 19.75	19.87 1/2	19.65	19.77 1/2		
July 19.80	19.95	19.70	19.80		
Sept. 20.00	20.05	19.95	20.05		
Oct. ....	....	....	19.95		

Sales: 3,200,000 lbs.

Open interest at close Mon., Jan. 29th: Mar. 370, May 329, July 237, Sept. 146 and Oct. 5 lots.
---

WEDNESDAY, JANUARY 31, 1951

	Mar.	May	July	Sept.	Oct.
Jan. 19.65	19.65	19.35	19.40		
May 19.65	19.77 1/2	19.50	19.65		
July 19.67 1/2	19.77 1/2	19.57 1/2	19.65		
Sept. 20.00	20.05	19.80	19.87 1/2		
Oct. ....	....	....	19.85		

Sales: 4,080,000 lbs.

Open interest at close Tues., Jan. 30th: Mar. 365, May 326, July 236, Sept. 144 and Oct. 5 lots.
--

THURSDAY, FEBRUARY 1, 1951

	Mar.	May	July	Sept.	Oct.
Jan. 19.30	19.67 1/2	19.30	19.67 1/2		
May 19.52 1/2	19.85	19.52 1/2	19.80		
July 19.65	19.92 1/2	19.65	19.87 1/2		
Sept. 19.90	20.10	19.90	20.10		
Oct. 19.80	....	....	19.80		

Sales: 2,960,000 lbs.

Open interest at close Wed. Jan. 31st: Mar. 363, May 329, July 236, Sept. 147 and Oct. 5 lots.
--

FRIDAY, FEBRUARY 2, 1951

	Mar.	May	July	Sept.	Oct.
Jan. 19.67	19.67	19.50	19.50		
May 20.00	20.00	19.60	19.60		
July 19.95	20.00	19.65	19.70		
Sept. 20.15	20.15	19.90	19.92 1/2		
Oct. 19.90	....	....	19.90		

Sales: About 3,000,000 lbs.

Open interest at close Thurs., Feb. 1st: Mar. 367, May 333, July 239, Sept. 145 and Oct. 5 lots.
--

a—asked. b—bid.

### HOG NUMBERS IN DENMARK INCREASE

A total of 3,627,000 hogs reported in the November 1, 1950 Danish hog census represents a 17 per cent increase over the 3,101,000 head reported in 1949, according to the Office of Foreign Agricultural Relations of the USDA. The November, 1950 figure is the highest for this month since 1932. All classifications of hogs showed an increase over a year earlier. However, there was a slight decline in the number of suckling pigs compared with the September 1950 census.

### PACKERS' WHOLESALE LARD PRICES

(The following table lists the highest prices quoted in THE NATIONAL PROVISIONER during the "ceiling base period," Dec. 19, 1950, through Jan. 25, 1951.)

Refined lard, tierces, f.o.b. Chicago	\$22.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	22.75
Kettle rend., tierces, f.o.b. Chicago	23.50
Leaf, kettle rend., tierces, f.o.b. Chicago	23.50
Lard flakes	26.00
Neutral, tierces, f.o.b. Chicago	23.75
Standard Shortening "N. & S."	32.00
Hydrogenated Shortening, N. & S.	33.75

\*Delivered.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
Jan. 27	19.37 1/2 n	17.25 b	18.75 n
Jan. 29	19.75 n	17.75 b	17.25 n
Jan. 30	19.65 n	17.75 n	17.25 n
Jan. 31	19.40 n	17.75 n	17.25 n
Feb. 1	19.67 1/2 n	17.87 1/2 n	17.37 1/2 n
Feb. 2	19.50 n	17.75 n	17.25 n

n—nominal. b—bid. a—asked.

## Worried About

## LABOR SUPPLY? LABOR COSTS?

## Thousands of Slaughterers Already Using OLD BALDY MIRACLE HOG SCALD

Pork slaughter is now at a high level—and it's scheduled to go even higher in 1951. A shortage of experienced help is in prospect.

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OLD BALDY loosens scurf. Grease, grime, dirt, scurf come off in the scraping, like magic. The carcass is left smooth—not slick—sparkling clean. In prime condition and appearance!

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Square tin with key opener. Two-way package. Sell off the shelf or use as a slicing item.

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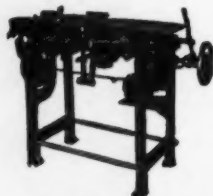
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This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar. new permitted dyes, including oil-soluble colors, etc.

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- Maple Syrup
- Honey
- Cocoa and Chocolates
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
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#### CARCASS BEEF

(L.C.I. prices)

(The following tables show the highest prices quoted in THE NATIONAL PROVISIONER during the "ceiling basis period," Dec. 19, 1950, through Jan. 25, 1951.)

	City
Prime, 800 lbs./down....	57
Choice, 800 lbs./down....	54
Commercial, 800 lbs./down....	49½
Canner and cutter .....	51
Bologna bulls .....	51

#### BEEF CUTS

(L.C.I. prices)

Prime:	
Hinds and ribs .....	67
Rounds, N.Y. flank off..	59
Hips, full .....	67
Top sirloins .....	69
Short loins, untrimmed..	92
Ribs, 30/40 lbs. ....	80
Chucks, non-kosher .....	53
Briskets .....	46
Flanks .....	27½
Choice:	
Hinds and ribs .....	65
Rounds, N.Y. flank off..	58
Hips, full .....	66
Top sirloins .....	67
Short loins, untrimmed..	80
Chucks, non-kosher .....	52
Ribs, 30/40 lbs. ....	75
Briskets .....	46
Flanks .....	27½

#### FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, skinned, 14/down..	54
Picnics, 4/8 lbs. ....	34½
Belles, sq. cnt, seedless, 8/12 lbs. ....	35
Pork loins, 12/down .....	46
Boston butts, 4/8 lbs. ....	46
Pork trim., regular .....	25½
Pork trim., spec. 85% .....	49
	City
Hams, regular, 14/down..	54
Hams, skinned, 14/down..	56
Skinned shoulders, 12/down .....	42
Picnics, 4/8 lbs. ....	39
Pork loins, 12/down .....	48
Boston butts, 4/8 lbs. ....	50
Spareribs, 3/down .....	44
Pork trim., regular .....	25

#### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz. ....	72
6 to 12 oz. ....	85
12 oz. up .....	1.10
Beef kidneys .....	25
Beef livers, selected .....	80
Beef livers, selected, kosher .....	1.05
Lamb fries .....	55
Oxtails, over ¾ lb. ....	85

### DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs. ....	34½
137 to 153 lbs. ....	34½
154 to 171 lbs. ....	34½
172 to 188 lbs. ....	34½

#### LAMBS

(L.C.I. prices)

Prime lambs .....	64
Choice lambs .....	64
Legs, prime and ch. ....	70
Hindsaddles, prime and ch. ....	70
Loins, prime and ch. ....	72

#### MUTTON

(L.C.I. prices)

Good, under 70 lbs. ....	Western 32
Comm., under 70 lbs. ....	30
Utility, under 70 lbs. ....	..

#### VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass .....	Western 61
Good carcass .....	58
Commercial carcass .....	55
Utility .....	50

#### BUTCHERS' FAT

(L.C.I. prices)

Shop fat .....	7½
Bread fat .....	10
Edible suet .....	10½
Inedible suet .....	10½

### LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during December, 1950, bought at stockyards and direct were reported by the U. S. Department of Agriculture as follows:

	Dec. 1950	Nov. 1950	Dec. 1950
	Per cent	Per cent	Per cent
<b>Cattle—</b>			
Stockyards .....	74.7	74.9	77.3
Other .....	25.3	25.1	22.7
<b>Calves—</b>			
Stockyards .....	54.4	54.5	60.2
Other .....	45.6	45.5	39.8
<b>Hogs—</b>			
Stockyards .....	37.5	37.1	37.0
Other .....	62.5	62.9	63.0
<b>Sheep and lambs—</b>			
Stockyards .....	52.7	55.0	61.6
Other .....	47.3	45.0	38.4

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JANUARY 30, 1951  
All quotations in dollars per cwt.

#### BEEF:

##### STEER:

Prime:	
350-500 lbs. ....	None
500-600 lbs. ....	None
600-700 lbs. ....	\$56.00-58.50
700-800 lbs. ....	55.50-58.00

##### Choice:

350-500 lbs. ....	None
500-600 lbs. ....	53.00-55.50
600-700 lbs. ....	53.00-55.00
700-800 lbs. ....	52.00-54.00

##### Good:

350-500 lbs. ....	None
500-600 lbs. ....	49.00-52.50
600-700 lbs. ....	49.00-52.00

##### Commercial:

350-600 lbs. ....	48.50-51.00
600-700 lbs. ....	48.00-51.00

##### COW:

Commercial, all wts. ....	41.00-45.00
Utility, all wts. ....	41.00-44.00

#### VEAL—SKIN OFF:

Choice:	
80-110 lbs. ....	58.00-62.00
110-150 lbs. ....	58.00-62.00

##### Good:

50-80 lbs. ....	None
80-110 lbs. ....	55.00-60.00
110-150 lbs. ....	55.00-60.00

##### Commercial:

50-80 lbs. ....	50.00-56.00
80-110 lbs. ....	52.00-56.00
110-150 lbs. ....	52.00-56.00
Utility, all wts. ....	47.00-50.00

#### CALF—SKIN OFF:

No quotations

#### LAMB:

Choice:	
30-40 lbs. ....	53.00-56.00
40-45 lbs. ....	52.00-54.00
45-50 lbs. ....	50.00-53.00
50-60 lbs. ....	48.00-50.00

##### Good:

30-40 lbs. ....	52.00-55.00
40-45 lbs. ....	51.00-53.00
45-50 lbs. ....	49.00-52.00
50-60 lbs. ....	47.00-49.00

##### Commercial, all wts. ....

Commercial, all wts. ....	48.00-50.00
---------------------------	-------------

#### MUTTON (WE) 70 Lbs. Down:

Good .....	30.00-32.00
Commercial .....	28.00-30.00

#### PORK CUTS—CHOICE:

LOINS (Bladless Inc.):	
8-10 lbs. ....	43.00-44.00
10-12 lbs. ....	43.00-44.00
12-16 lbs. ....	41.00-43.00

##### BUTTS, Boston Style:

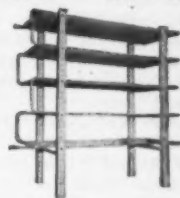
4-8 lbs. ....	42.00-44.00
Hams, Skinned:	
10-14 lbs. ....	52.00-53.00
Spareribs, 3 lbs. down. ....	40.00-42.00

the butcher  
the packer  
the truck driver, too

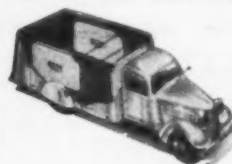
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the packer says: I can chill my meat faster and more thoroughly by using Kold-Hold quick-acting refrigeration plates. They have more cooling area and an extremely fast pull-down. Therefore, I can maintain required temperatures with less equipment. As a result, Kold-Hold Refrigeration costs less to install and less to operate.

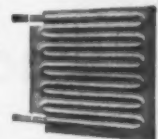


the truck driver says: When I deliver meat in my Kold-Hold Refrigerated Truck, meat dealers compliment me on its appearance. We certainly have no spoilage loss to cut into our profits. Kold-Hold "Hold-Over" plates keep our truck interiors at a steady low temperature throughout the entire day. When we return at night, we don't have to unload the trucks for they connect right in to our plant cooling system and become part of it. In the morning, our plates are again re-charged and we're ready for another long day's haul. And it costs less than 10c a day



the butcher says: My meat has to be attractive and fresh or I will lose my customers. That's why I specify that Kold-Hold Refrigeration Plates are used in the display cases I buy. They insure the dependable protection that maintains the appetite appealing color and full flavor of my meats and wins more business for me. When you figure it out in dollars and cents, I just cannot afford to be without Kold-Hold Refrigeration.

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**KOLD-HOLD MANUFACTURING CO.**

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Lansing 4, Michigan

# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, February 1, 1951

On Monday a very quiet situation prevailed in the tallow and grease market, with sellers generally trying to determine the ceilings established under the freeze order of January 26. As a result, no materials were offered early. One soaper continued to bid on a 17½¢ fancy tallow basis. Other consumers followed this lead and buying interest was scattered but active in other directions. Late in the day offerings came out from several sources, but at higher levels; mostly at 18@18½¢ fancy tallow, but buyers were prone to stand pat at soaper levels and no action ensued.

On Tuesday much the same condition existed. Buyers and sellers remained far apart in their views. Late in the day one important producer reported the sale of 19 tanks, consisting of fancy tallow at 18¢; prime at 17½¢, and choice white grease at 17½¢, Chicago basis.

On Wednesday no additional buying interest over 17½¢, fancy basis, could be located in the market. A trade of a couple tanks edible tallow was reported at 18½¢, Chicago, which appeared to be the only movement Wednesday.

On Thursday trading was at a standstill with buyers and sellers far apart in their views.

**TALLOW:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 18½¢; fancy, 17½¢; choice, 17½¢; prime, 17¢; special, 16½¢; No. 1, 16¢; No. 3, 15½¢, and No. 2, 15½¢.

**GREASES:** Thursday's quotations were: Choice white grease, 16½¢; A-white, 16½¢; B-white, 16½¢; yellow, 15½¢; house, 15½¢; brown, 14½¢, and brown (25 acid), 15¢.

See the classified section for bargains in equipment.

## BY-PRODUCTS MARKETS

(The following table lists the highest prices quoted in THE NATIONAL PROVISIONER during the "ceiling basis period," Dec. 19, 1950, through Jan. 25, 1951.)

### Blood

	Unit Ammonia
*Unground, per unit of ammonia.....	\$9.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.75
Low test	\$9.50
High test	\$9.50
Liquid stick tank cars	4.50

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$121.50
50% meat and bone scraps, bulk	117.50
55% meat scraps, bulk	120.00
60% digester tankage, bulk	125.00
60% digester tankage, bagged	129.00
80% blood meal, bagged	160.00
65% special steamed bone meal, bagged...	90.00

### Fertilizer Materials

High grade tankage, ground, per unit	\$8.25
ammonia	7.50
Hoof meal, per unit ammonia	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake	\$2.10
Expeller	\$2.10

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 2.50
Hide trimmings (green, salted)	2.00
Cattle jaws, skulls and knuckles, per ton..	70.00
Pig skin scraps and trimmings, per lb.	9½

### Animal Hair

Winter coil dried, per ton	\$110.00
Summer coil dried, per ton	\$90.00
Cattle switches, per piece	6½
Winter processed, gray, lb.	14
Summer processed, gray, lb.	8½

\*Quoted delivered basis.

## EASTERN BY-PRODUCTS MARKET

New York, February 1, 1951

Dried blood was quoted nominally Thursday at \$9 per unit of ammonia. Low test wet rendered tankage moved at \$9@9.50 per unit of ammonia, and high test tankage also sold at the same level. An unconfirmed price of \$2 per unit of protein for dry rendered tankage was reported.

## VEGETABLE OILS

Wednesday, January 31, 1951

Vegetable oil prices spurted last weekend after the release of the price ceiling order toward the earlier-in-January levels which the trade considered to be maximum prices for these commodities. As well as can be determined, the ceiling for soybean oil is in the neighborhood of 21½¢; cottonseed oil 25½¢@26¢; peanut oil, 26½¢; corn oil, 25½¢, and coconut oil, 19½¢. There appears to be some opportunity for one or two of the oils to break through their base period "highs" legally; corn and peanuts, for example, were two of the agricultural commodities below parity when the freeze order was issued.

It was announced this week that December cotton oil consumption totaled 263,700 bbls. compared with 280,800 bbls. in November and 324,277 bbls. in December, 1949.

At midweek the January futures contract for soybean oil reached a point above the reputed ceiling level. This pointed up a conflict in OPS policy in regard to where futures ceilings should be established.

Trade difficulties increased at midweek as the railroad switchmen's strike made it almost impossible to obtain tank cars for oil shipment.

**CORN OIL:** Some trade was reported early in the week at 25½¢, or equal to the supposed ceiling. The price was level with last week.

**SOYBEAN OIL:** A few tanks of spot and February oil moved early in the week at 21½¢ and March traded at 21½¢. The latter month also sold at 21½¢ and April traded at 21½¢. Business died out completely at midweek. Offerings of May-June oil were reported at 21½¢, but the middle future months were being discounted slightly.

**COCONUT OIL:** The nominal quotation was 19½¢, Pacific Coast.

**COTTONSEED OIL:** Futures trad-

NICK BEUCHER, JR., Pres.

JOHN LINDQUIST, V. Pres.

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ing was suspended in both the New Orleans and New York markets. Refiners were apparently willing to buy crude at sellers' ceilings, day of shipment. A little Texas crude sold at 25¼c, and Valley oil traded at 25½c. Generally the market appeared to be about 25½c nominal.

**PEANUT OIL:** Light trade was reported early in the week at 27c, Southeast, or ½c over the price which was generally accepted as the maximum.

## NOVEMBER ANIMAL FATS

November 1950 production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative October figures in parentheses): Lard\*, rendered, 227,000,000 (186,000,000), refined, 126,000,000 (114,000,000); tallow, edible, 10,600,000 (8,838,000), edible refined, 1,315,000 (1,202,000); tallow, inedible, 116,846,000 (105,319,000), inedible refined, 31,065,000 (30,242,000); grease other than wool, 57,694,000 (52,370,000); wool grease, 1,201,000 (1,381,000); neatsfoot oil, 195,000 (203,000).

Factory consumption on the same basis was: Lard, refined, 5,767,000 (4,012,000); tallow, edible, 6,097,000 (4,989,000), edible refined, 1,135,000 (1,110,000); tallow, inedible, 112,634,000 (124,282,000), inedible refined, 26,545,000 (29,804,000); grease other than

wool, 47,615,000 (58,114,000); neatsfoot oil, 364,000 (387,000).

Warehouse stocks at the close of November, compared with October 31 stocks, were: Lard, rendered, 67,412,000 (58,310,000), refined, 31,496,000 (20,511,000); tallow, edible, 5,229,000 (4,997,000), edible refined, 626,000 (602,000); tallow, inedible, 172,970,000 (156,713,000), inedible refined, 9,050,000 (7,568,000); grease, other than wool, 80,723,000 (84,342,000); wool grease†, 2,093,000 (2,334,000); neatsfoot oil, 998,000 (1,053,000).

\*Data on refined lard production represent federally inspected lard. Lard stocks include quantities held in refrigerated storage amounting to 53,524,000 and 52,128,000 lbs. for November 30 and October 31, respectively, as reported by the USDA. †Held by wool scourers.

## VEGETABLE OILS

(The following tables list the highest prices quoted in THE NATIONAL PROVISIONER during the "ceiling basis period," Dec. 19, 1950, through Jan. 25, 1951.)

Cruce cottonseed oil, carloads f.o.b. mills	23
Valley	23
Southeast	23
Texas	22½
Corn oil in tanks, f.o.b. mills	20½
Soybean oil, Decatur	21½
Peanut oil, f.o.b. Southern Mills	24
Coconut oil, Pacific Mills	19½
Cottonseed foots	
Midwest and West Coast	5¼ @ 5½
East	5½ @ 5¾

n—nominal.

## OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	35
White animal fat	35
Milk churned pastry	31½ @ 32
Water churned pastry	30½ @ 31

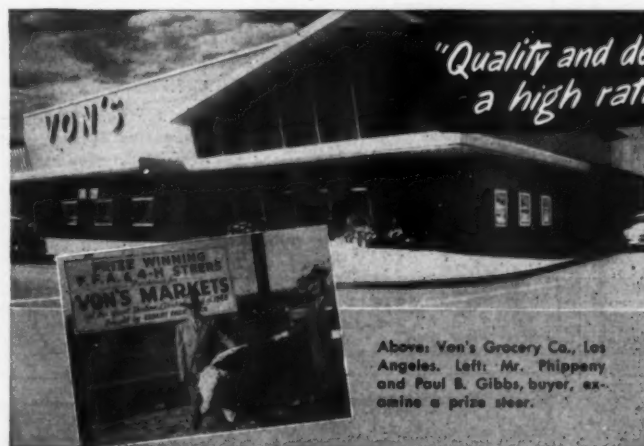
## EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments totaled 243,216,000 lbs. in December, according to the Institute of Shortening and Edible Oils, Inc. This amount compared with 288,616,000 lbs. in November and 235,427,000 lbs. in October. Of total December shipments, shortening accounted for 48.3 per cent; edible oil, 49.4 per cent; shipments to government agencies, 1.5 per cent, and shipments for commercial export, .8 per cent.

A total of 3,157,202,000 lbs. of shortening and edible oil were shipped during 1950. Shortening made up 49.9 per cent of total 1950 shipments; edible oil, 48.0 per cent; shipments to government agencies, .8 per cent and shipments for commercial export, 1.3 per cent.

## ARGENTINE FAT EXPORTS TO U.S. WILL BE LIMITED

Despite the removal of lard and tallow from export control by the United States, receipts of these items from Argentina are expected to be light during the early part of this year. Two reasons for this are that Argentine export supplies are limited and their export prices have been somewhat higher than prices in the United States. A change in this situation will depend on developments in the United States and Argentine markets and the desire of the Argentines to obtain dollars.



Above: Von's Grocery Co., Los Angeles. Left: Mr. Phippeny and Paul B. Gibbs, buyer, examine a prize steer.

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writes

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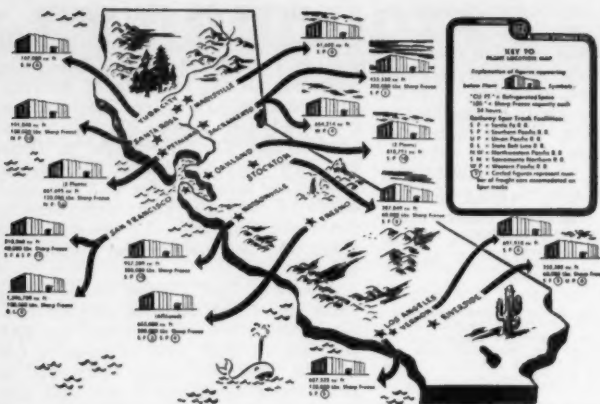
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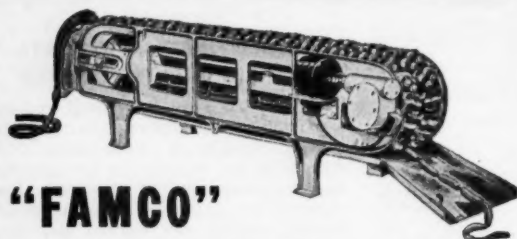
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- 5 " Length - 12,480 Links per hr.
- 6 " Length - 10,560 Links per hr.

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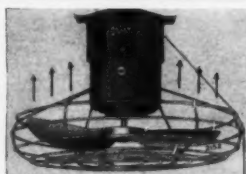
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## KEWANEE

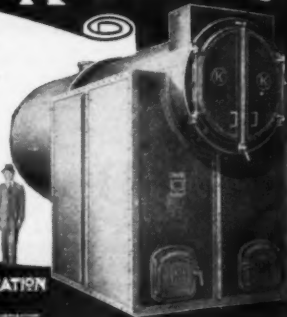
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# HIDES AND SKINS

Commodity exchange suspends trading in hide futures—Cash market inactive—Packers study price rollbacks and wait for further clarification or dollars and cents ceilings—Outside markets also dormant.

## CHICAGO

**PACKER HIDES:** After a period of feverish activity late last week, in which packers did everything possible to ship and sell every available hide before the effective time for the price rollback order, this week the market went to the other extreme. There was no activity whatsoever.

The futures market was also very active late last week while traders "evened-up," but trading was suspended this week. While the suspension was classified as just temporary, it is thought that after further trading to balance accounts is completed, the trading in futures will taper off until it stops altogether, as was the case during price controls under OPA.

Although generally speaking packers were against the price rollback, it appeared that they were resigned to it and there was not too much criticism. There was, however, a great deal of resentment and agitation about the short three-day period between the announcement and the effective date. With the date of the kill and the approximate time that hides are ready for shipment 30 days apart, most all were of the opinion that the three-day lapse was not fair. They based this on the fact that cattle were bought on the basis of the drop, and that it was discriminatory to affect the drop on a retroactive basis. The American Meat Institute, in an official protest, pointed out that on an average the 6c a lb. rollback would only mean a 15c saving on each pair of shoes, and that the gains did not have sufficient weight to overbalance the injustice of the order. (See page 28.) But, there were no indications that ESA officials were contemplating adjustments.

For a while some traders were of the opinion that the new comprehensive price freeze based on December 19 to January 25 prices would also apply to hides, but this was specifically denied by price authority officials.

In view of all the confusion attendant with the order, and with all packers well sold, there was no effort made to move hides during the week. Most feel that a dollars and cents ceiling is in the making and are willing to wait a few weeks if necessary.

**SHEEPSKINS:** From appearances, packers who have been following the policy of keeping well sold are now building their inventories and studying the price freeze regulations before entering the new price-controlled market. Their attitude, plus the fact that supplies are seasonally light, resulted in

a complete lack of any trading activity.

Most everyone was rather indefinite and non-committal, but seemingly last prices listed here, \$6 for No. 1 shearlings and \$8 for clips, are going to be below the levels that eventually will be used. This is contingent on the final approval of various packer legal departments, but on the basis of the highest sale and escalator clauses, it is expected that prices will be higher than those mentioned above.

**OUTSIDE SMALL PACKER:** Collectors were picking up a few hides from companies not in a position to hold them, but this was the extent of the trading in the small packer and country markets.

The flurry of selling and shipping in the three-day interim granted by the recent freeze order moved most all hides that were ready for shipment. Now small packers are studying the order, attempting to determine their ceilings and, if not favorable as is true in many cases, waiting for a dollars and cents ceiling. It is thought that most outside packers are in a position to wait at least two or three weeks before it will be necessary to move any hides. No trading is expected until then—unless there is a definite price order.

An example of the inequalities and problems of the price freeze can be very well illustrated by the freeze level of two comparable packers. One sold his November hides late in October, while the other sold his after they had been accumulated late in November. The average was 50 lbs. and in all other respects the pack was similar. The first sale was at 31½c, while the second was at 34½c. Now there is a 3c spread for these similar hides.

**WEST COAST:** The problems and position of West Coast packers were identical to those of the small packer in other areas.

**CALFSKINS AND KIPSKINS:** The rollback in calfskins and kipskins was less severe than in any other classification; however, packers were well sold at the time of the freeze and consequently were not in a position to sell even if they were so inclined.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 27, 1951, were 6,792,000 lbs.; previous week, 9,723,000 lbs.; same week 1950, 5,978,000 lbs.; 1951 to date, 27,093,000 lbs.; corresponding period 1950, 24,127,000 lbs.

Shipments for the week ended January 27 totaled 7,938,000 lbs.; previous week 6,382,000 lbs.; corresponding week 1950, 5,527,000 lbs.; 1951 to date, 25,959,000 lbs.; corresponding period a year earlier, 20,564,000 lbs.

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NEW ULM, MINNESOTA



**\$595.00**

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$23.75, which was the highest price paid at this market since September 11, 1950. The average price of \$22.45 was the highest since August 29, 1950. Provision prices were quoted as follows: Under 12 pork loins, 44½; 10/14 green skinned hams, 49@51; 4/8 Boston butts, 41½@42; 16/down pork shoulders, 35½@35¾; 3/down spareribs, 37@37½; 8/12 fat backs, 14½; regular pork trimmings, 22½@23; 18/20 DS bellies, 22¼ nominal; 4/6 green picnics, 34¼; 8/up green picnics, 32½.

P.S. loose lard was quoted at 17.75 asked and P.S. lard in tierces at 19.50 nominal.

### CORN-HOG RATIO

The hog-corn price ratio for barrows and gilts at Chicago during the week of January 27 was 12.1, steady with the previous week but slightly less favorable than 12.5 in the week last year.

### CHICAGO PROVISION STOCKS

The in-storage movement of pork at Chicago brought total holdings to 68,947,003 lbs., an increase of 16,753,138

lbs. over December 30, 1950 stocks and 4,154,593 lbs. larger than year-earlier inventories.

Lard stocks rose to 41,696,093 lbs. from the 27,629,047 lbs. held a month earlier. However, this total was still 12,849,520 lbs. below the amount reported on the corresponding date a year ago.

	Jan. 31, '51, lbs.	Dec. 30 '50, lbs.	Jan. 31, '50 lbs.
All barreled			
pork (brls.) ..	1,995	1,900	1,538
P. S. lard (a) ...	31,277,341	18,891,244	46,301,073
P. S. lard (b) ...	2,953,000	2,743,941	2,791,000
Dry rendered			
lard (a) .....	1,745,000	574,380	2,008,908
Dry rendered			
lard (b) .....	804,000	883,789	.....
Other lard .....	4,916,752	5,535,684	3,439,632
TOTAL LARD .....	41,696,093	27,629,047	54,535,613
D. S. cl. bellies			
(contract) .....	442,800	224,600	27,000
D. S. cl. bellies			
(other) .....	5,240,670	3,460,009	4,218,152
TOTAL D. S.			
CL. BELLIES .....	5,683,490	3,684,609	4,245,152
D. S. rib bellies ..			
D. S. fat backs ..	1,416,272	1,680,900	1,186,400
S. P. regular			
hams .....	1,513,728	947,728	932,504
S. P. skinned			
hams .....	19,748,677	15,661,750	20,048,773
S. P. bellies .....	21,833,325	17,019,436	20,387,797
S. P. picnics, S. P.			
Boston shldrs. ....	7,770,613	4,935,264	6,129,020
Other cut meats ..	10,980,896	8,364,115	11,792,764
TOTAL ALL			
MEATS .....	68,947,003	52,193,865	64,792,410

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.

The above figures cover all meat in storage in Chicago, including holdings owned by the government.

## CHICAGO HIDE QUOTATIONS

	Week ended Jan. 31, 1951	Previous Week	Cor. week 1950
Nat. str. ....	33½ @ 37½	33½ @ 37½	23½ @ 24½
Hvy. Tex. str. 31	31½ @ 31½	31½ @ 31½	22
Hvy. butt.			
brand'd str. ....	31n	31n	22
Hvy. Col. str. ....	30½n	30½n	22½
Ex. light Tex.			
str. ....	37½n	37½	23½n
Brand'd cows ..	34 @ 34½	34 @ 34½	21½
Hvy. nat. cows ..	34½ @ 35	34½ @ 35	21½ @ 22½
LT. nat. cows ..	37 @ 38	37 @ 38	27
Nat. bulls ...	24 @ 24½	24 @ 24½	16½ @ 17
Brand'd bulls ..	23 @ 23½	23 @ 23½	15½ @ 16
Calfskins			
Nor. ....	77½ @ 82½	77½ @ 82½	82½
Kips, Nor. nat. ....	60	60	40n
Kips, Nor. brand. ..	57½	57½	37½n

### CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver. .35	@37	37	@37	21	@23½
50-52 lb. aver. .35	@35	35	@35	20	@22½
63-65 lb. aver. .30	@32	30	@32	13	@13½
Nat. bulls .....	19	19	12	@12½	
Calfskins .....	60	65	60	@65	37 @40
Kips, nat. ....	45	45	27	@40	
Slunks, reg. ....	3.00	3.00	75	2.25	
Slunks, hris. ....	75	75			

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

### COUNTRY HIDES

All weights					
50-52 .....	28	@30	28	@30	17 @20
Bulls .....	14	@15	14	@15	11 @12
Calfskins .....	36	@38	36	@38	25 @27
Kipkins .....	33	@35	33	@35	20 @22

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Pkr. shearlings,					
No. 1 .....	6.00	6.00	2.00	@2.50	
Dry Pelts .....	50 @52	50 @52	27 @28		
Horsehides,					
untrimd. ....	15.00@16.00	15.00@16.00	9.50@10.00		

## Add New Taste Appeal with Nonfat Dry Milk Solids

Seldom does a single ingredient impart so much extra zest and flavor to old favorite specialties — or new ones. NONFAT DRY MILK SOLIDS is a highly nutritious food — not a filler!

... and that's only part of the story. Meat products gain improved color and texture when made with nonfat dry milk solids which binds the meat, preventing crumbling and improving slicing qualities.

You can make your brand a sales favorite by using nonfat dry milk solids in your products.

**MILK SOLIDS**  
MAKES THE DIFFERENCE

### Good Recipe for Volume Sales FRESH SALAMI

- 55 lbs. Lean pork trimmings
- 25 lbs. Regular pork trimmings
- 20 lbs. Boneless beef chunks
- 4 lbs. Nonfat dry milk solids
- 3 lbs. Salt
- 1 qt. Cure\*
- 2 lbs. Fresh onions (grind with pork)
- 6 ozs. Black pepper
- 2 ozs. Ground mustard
- 1 oz. Ground mace
- 2 ozs. Fresh garlic
- 6 ozs. Water

Run pork through 3/16 inch plate and beef through 5/64 inch plate. Place in mixer; while mixing add cure, salt, water, nonfat dry milk solids and spices, mix thoroughly. Stuff tightly in beef middles or corresponding size cellulose casing. Hold in 38-40°F. cooler 2 days. Then hang in sausage room temperature 5-6 hours. Smoke in cool smoke house 90-100°F. for 6 hours, gradually raise temperature to 175-180°F. Inside temperature should be at least 145°F.

When finished, rinse with hot and then cold water. Should be stored in 50-55°F. temperature.

\* Formula on page 51, our bulletin "Improving Meat Products". Ask for your free copy.

Our booklet, "Improving Meat Products" features 62 other recipes for meat packers. Write for free copy.

**AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago**

or, week  
1950  
% @ 24 1/2  
22  
22 1/2  
23 1/2  
21 1/2  
% @ 22 1/2  
27  
% @ 17  
% @ 16  
62 1/2  
40n  
37 1/2n  
23 1/2  
22 1/2  
21 1/2  
20 1/2  
20  
2.25  
75  
kipkins  
packer  
ted flat.

@ 20  
@ 12  
@ 27  
on flat  
00 @ 2.50  
@ 25  
0 @ 10.00

## MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during November is shown below:

EXPORTS (domestic)	November 1950 lbs.	November 1949 lbs.
Beef and veal—		
Fresh or frozen	156,027	520,944
Pickled or cured	581,803	472,912
Pork—		
Fresh or frozen	300,062	172,614
Hams & shoulders, cured	1,248,686	682,783
Bacon	2,095,564	361,375
Other pork, pickled or salted	726,415	881,004
Mutton and lamb	16,786	74,784
Sausage, including canned and sausage ingredients	303,099	709,941
Canned meats—		
Beef	45,381	173,406
Pork	533,729	612,140
Other canned meats <sup>1</sup>	82,684	914,382
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	280,066	63,989
Lard, including neutral	26,013,817	49,467,338
Lard oil	34,325	35,964
Tallow, edible	563,349	906,532
Tallow, inedible	31,171,013	26,458,118
Grease stearin	22,000	109,010
Inedible animal oils, n.e.s.	7,126	89,961
Inedible animal greases and fats, n.e.s.	3,432,200	5,393,334

### IMPORTS—

Beef, chilled or frozen	6,205,813	14,623,208
Veal, chilled or frozen	957,742	1,488,434
Beef and veal, pickled or cured	441,572	185,409
Pork, fresh or chilled, and frozen	262,689	82,074
Hams, shoulders and bacon	1,914,504	469,846
Pork, other pickled or salted	58,723	63,952
Mutton and lamb	1,321,127	871,561
Canned beef <sup>2</sup>	1,489,029	3,455,016
Tallow, edible	56,149	123,000
Tallow, inedible		

<sup>1</sup>Includes many items which consist of varying amounts of meat.  
<sup>2</sup>Canned beef from Mexico not included in these statistics.

## KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during December, 1950, with comparisons:

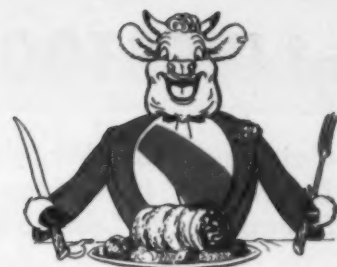
	Dec. 1950 Per- cent	Nov. 1950 Per- cent	Dec. 1949 Per- cent
Cattle—			
Steers	48.1	47.5	47.4
Heifers	10.5	9.8	12.8
Cows	38.4	39.5	36.2
Cows and heifers	48.9	49.3	49.0
Bulls and stags	3.0	3.2	3.6
Total	100.0	100.0	100.0
Canners and cutters <sup>1</sup>	18.0	19.7	14.1
Hogs—			
Bows	9.1	9.9	10.8
Barrows and gilts	90.2	90.7	88.8
Stags and Boars	.7	.3	.4
Sheep and lambs—			
Lambs and wigs	94.7	80.1	93.2
Sheep	5.3	19.9	6.8

<sup>1</sup>Included in cattle classification.

## U. S. EXPORTS OF LARD AND TALLOW TO CUBA INCREASE

Cuban lard and rendered pork fat imports during July-September 1950 were at the high level of 38,400,000 lbs. while lard production was negligible, according to the Office of Foreign Agricultural Relations. This situation was the result of continued high hog prices which prevented large-scale slaughter for local processing plants and made it unprofitable to render lard against the competition offered by the comparatively low-priced lard from the United States. Inedible tallow and grease production was also held down by decreases in slaughter. Imports of these items during July-September totaled 7,400,000 lbs.

# dressing for dinner in...



# PIN-TITE

(Reg. U. S. Pat. Office)

## REINFORCED SHROUD CLOTHS

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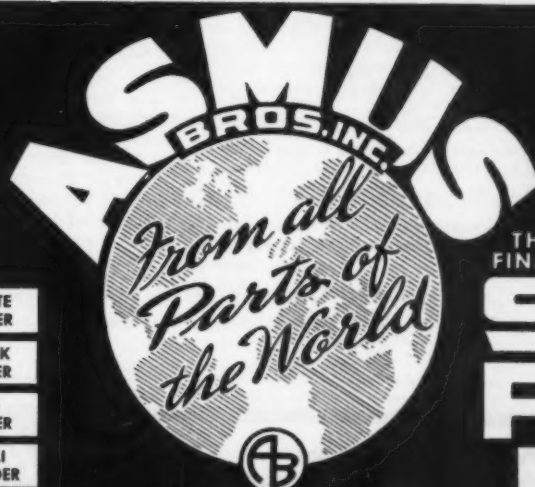
PIN-TITE bleaches white and marbleizes.

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Cincinnati 14, Ohio



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BLACK  
PEPPER

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CHILI  
POWDER

PAPRIKA

NUTMEG

MACE

GINGER

MUSTARD

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SPICE IMPORTERS AND GRINDERS

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# SPICES



# LIVESTOCK MARKETS

Weekly Review

## Cattle and Hog Weights Up From 1949; Calves, Sheep Weigh Less

The average live weights of the 1,110,000 cattle, 445,000 calves, 6,777,000 hogs and 918,000 sheep and lambs slaughtered in federally inspected plants during the month of December, 1950, with comparative figures for December, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	December— 1950	1949
Cattle .....	1,016.9	983.5
Steers* .....	1,039.8	1,000.3
Heifers* .....	858.9	839.1
Cows* .....	1,021.7	1,017.1
Calves .....	199.6	217.5
Hogs .....	245.2	243.1
Sheep and lambs .....	97.1	97.6

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	December— 1950	1949
Cattle .....	\$28.14	\$19.64
Steers* .....	30.25	23.45
Heifers* .....	28.80	21.21
Cows* .....	30.35	14.61
Calves .....	27.85	21.55
Hogs .....	15.32	14.98
Sheep and lambs .....	28.46	21.20

\*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	December— 1950	1949
Cattle .....	53.7	53.4
Calves .....	54.8	54.9
Hogs* .....	75.7	76.3
Sheep and lambs .....	47.3	47.6
Lard per 100 lbs. .....	14.6	14.8
Lard per animal .....	35.8	36.0

\*Subtract 7.0 to obtain reported packer's yield average.

The average dressed weights of federally inspected slaughter were reported as follows:

	December— 1950	1949
Cattle .....	546.1	525.2
Calves .....	109.4	119.4
Hogs .....	185.6	185.5
Sheep and lambs .....	45.9	46.5

## Netherlands Hog Supply Low; May Limit Meat Trade

To keep a fairly high level of Netherlands exports of processed meats, particularly to the United States since hard currency is badly needed by the Netherlands, a plan has been proposed whereby the Netherlands will export pork and other meats to most foreign markets only if equal or larger quantities are imported for domestic consumption. The United States and United Kingdom would be exempt from this ruling. Other aims of this proposal by the Netherlands Ministry of Agriculture are to maintain a steady domestic price level and fulfill the bacon contract with the United Kingdom.

The Office of Foreign Agricultural Relations of the USDA reports that the Netherlands' 1951 contract with the United Kingdom calls for a minimum of 77,000,000 lbs. of bacon to be exported to the U.K. in addition to the 11,000,000 lbs. which the Netherlands did not deliver under the previous year's minimum of 55,000,000 lbs. To fulfill this contract and to supply domestic demands, 1951 production will require about 2,800,000 hogs. The present hog census indicates that only 2,700,000 slaughter hogs will be available, resulting in a shortage.

## Record Livestock Prices

Lambs and vealers were again featured in this week's livestock market with new all-time high prices paid at several markets. Choice vealers set a new record for the East St. Louis market on Friday, February 2, when they sold for \$46 per cwt. Record prices for old-crop, woolled lambs were set as follows: \$38 per cwt. was paid at Chicago on February 2; \$36.50 per cwt. was paid at Indianapolis on January 31, and a \$37 top was paid at St. Paul, Omaha and East St. Louis on February 1.

## 1950 SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during 1950, by stations, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	369,525	516,796	2,120,329	1,890,935
Baltimore, Phila.	296,813	71,795	1,298,516	58,744
<b>NORTH CENTRAL</b>				
Cincinnati, Cleve., Indpls.	591,768	162,096	3,226,589	319,096
Chicago, Elkhart	1,246,173	350,628	4,100,262	559,752
St. Paul-Wis. Group <sup>1</sup>	1,251,460	1,171,988	5,227,368	425,567
St. Louis Area <sup>2</sup>	612,656	416,742	3,575,456	546,760
St. Louis City	513,634	7,075	1,521,401	283,196
Omaha	1,078,803	40,029	2,866,465	755,972
Kansas City	739,572	109,233	2,114,619	586,361
Iowa & S. Minn. <sup>3</sup>	816,075	230,353	9,870,877	1,407,090
<b>SOUTH-EAST<sup>4</sup></b>				
257,901	174,672	1,186,341	581	
<b>S. CENT. WEST<sup>5</sup></b>				
996,578	320,449	3,074,753	1,006,906	
<b>ROCKY MOUNT-TAIN<sup>6</sup></b>				
450,057	33,120	766,059	651,103	
<b>PACIFIC<sup>7</sup></b>				
842,884	148,087	1,540,947	1,387,427	
Total 32 centers	10,063,959	3,799,063	42,498,982	9,928,490
All other stations	3,039,062	2,050,523	14,465,348	1,810,863
Gr. total	13,103,021	5,849,586	56,964,330	11,739,343
5-yr. av. (1945-49)	13,538,217	6,827,972	47,023,130	17,052,052

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## LIVESTOCK CAR LOADINGS

A total of 9,568 cars were loaded with livestock during the week ended January 20, 1951. This was an increase of 403 from the same week in 1950, and a decrease of 939 cars from the corresponding week in 1949.

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
ST. WAYNE, IND.  
INDIANAPOLIS, IND.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

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convenient hook-up



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LIVESTOCK BUYING SERVICE

Wholesalers and Boners

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VEAL • OFFAL**

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223 CALLOWHILL STREET, PHILADELPHIA 23, PA.  
U.S. GOVT. INSPECTION



# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 31, were reported by the Production and Marketing Administration as follows:

HOOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

## BARROWS & GILTS:

Good and Choice:

120-140 lbs. ...	\$17.75-20.00	\$17.00-19.50	\$.....	\$.....	\$.....
140-160 lbs. ...	19.75-21.50	19.25-20.50	20.00-21.00	19.25-20.25	.....
160-180 lbs. ...	21.25-22.50	20.25-22.25	20.75-21.75	20.00-21.00	.....
180-200 lbs. ...	22.25-22.50	22.00-22.35	21.50-21.75	21.00-21.50	21.50 only
200-220 lbs. ...	22.25-22.50	21.85-22.50	21.50-21.75	21.00-21.50	21.50 only
220-240 lbs. ...	21.85-22.50	21.65-22.25	21.35-21.75	21.00-21.50	21.50 only
240-270 lbs. ...	21.60-22.10	21.00-22.00	21.00-21.50	20.75-21.25	20.50-21.50
270-300 lbs. ...	21.35-21.85	20.65-21.25	20.75-21.25	20.50-21.00	20.25-20.75
300-330 lbs. ...	20.25-21.60	20.00-20.85	20.50-20.85	20.00-20.75	20.00-20.25
330-360 lbs. ...	20.00-20.75	19.50-20.25	20.25-20.60	20.00-20.75	19.50-20.00

Medium:

160-220 lbs. ...	19.75-22.00	19.50-21.50	20.25-21.25	19.00-21.00	.....
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## BOWS:

Good and Choice:

270-300 lbs. ...	19.75-20.00	19.00-19.25	19.00-19.50	18.50-19.50	18.50-19.50
300-330 lbs. ...	19.75-20.00	19.00-19.25	19.00-19.50	18.50-19.50	18.50-19.50
330-360 lbs. ...	19.50-20.00	18.75-19.00	18.75-19.25	18.50-19.50	18.50-19.50
360-400 lbs. ...	19.00-19.75	18.75-19.00	18.50-19.00	18.50-19.50	18.50-19.50

Good:

400-450 lbs. ...	18.75-19.50	18.25-18.75	18.25-18.75	18.50-19.50	.....
450-550 lbs. ...	18.25-19.25	17.50-18.50	17.75-18.50	18.50-19.50	.....

Medium:

250-550 lbs. ...	17.50-19.50	16.75-18.75	17.25-19.00	18.00-19.25	.....
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PIGS (Slaughter):

Medium and Good:

90-120 lbs. ...	14.50-18.00	14.50-17.50	.....	.....	.....
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## SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	36.00-39.50	38.00-40.50	36.50-39.50	37.25-39.25	37.00-39.50
900-1100 lbs. ...	36.50-39.50	38.00-41.50	37.00-40.00	38.00-40.00	37.00-40.50
1100-1300 lbs. ...	36.50-39.00	38.00-41.50	37.00-40.00	36.75-40.00	37.00-40.50
1300-1500 lbs. ...	35.50-39.00	37.50-41.50	36.50-39.50	36.50-40.00	36.50-40.00

Choice:

700-900 lbs. ...	33.00-36.00	34.50-38.00	33.50-36.75	33.75-37.25	34.00-37.00
900-1100 lbs. ...	33.25-36.50	34.00-38.00	33.50-37.00	34.00-38.00	34.00-37.00
1100-1300 lbs. ...	33.00-36.50	33.50-38.00	33.25-37.00	33.50-37.75	34.00-37.00
1300-1500 lbs. ...	32.50-35.50	33.00-38.00	33.00-36.75	33.00-36.75	33.50-37.00

Good:

700-900 lbs. ...	31.00-33.00	32.00-34.50	31.50-33.75	31.50-34.00	31.50-34.00
900-1100 lbs. ...	31.00-33.25	31.50-34.50	31.50-33.75	31.50-34.00	31.50-34.00
1100-1300 lbs. ...	30.50-33.00	31.00-33.50	31.00-33.75	31.25-33.75	31.00-34.00

Commercial,

all wts. ....	28.50-31.00	29.00-32.00	28.50-31.50	28.25-31.25	28.00-31.50
---------------	-------------	-------------	-------------	-------------	-------------

Utility, all wts. ....

.....	26.00-28.50	27.00-29.00	26.50-28.50	26.50-28.50	24.50-28.00
-------	-------------	-------------	-------------	-------------	-------------

HEIFERS:

Prime:

600-800 lbs. ...	35.50-38.50	36.75-38.00	35.75-37.50	35.50-37.00	35.50-37.50
800-1000 lbs. ...	35.50-38.50	36.75-38.00	35.75-38.00	35.50-37.00	35.50-37.50

Choice:

600-800 lbs. ...	32.50-35.50	33.00-36.75	32.75-35.75	32.50-35.50	33.50-35.50
800-1000 lbs. ...	32.00-35.50	32.50-36.75	32.50-35.75	32.50-35.50	33.50-35.50

Good:

500-700 lbs. ...	30.50-32.50	30.00-33.00	30.50-32.75	30.00-32.50	30.50-33.50
700-900 lbs. ...	30.00-32.00	30.00-33.00	30.00-32.75	30.00-32.50	30.50-33.50

Commercial,

all wts. ....	28.00-30.50	27.50-30.00	28.00-30.50	28.00-30.00	27.00-30.50
---------------	-------------	-------------	-------------	-------------	-------------

Utility, all wts. ....

.....	24.00-28.00	25.00-27.50	25.00-28.00	25.00-28.00	24.00-27.00
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COWS (All Weights):

Commercial ....	24.50-27.00	25.00-28.50	24.75-27.00	24.75-28.50	24.50-27.00
Utility ....	23.50-24.50	22.75-25.25	23.50-24.50	22.50-24.75	22.00-24.50
Can. & cut. ....	18.00-23.50	18.50-23.00	20.00-23.50	18.50-22.50	19.00-22.00

BULLS (YRLS. EXCL.) All Weights:

Good & choice....	27.25-28.00	.....	25.50-28.75	26.00-27.50	.....
Commercial ....	26.50-28.00	27.25-28.75	26.00-28.50	27.00-28.00	.....
Utility ....	24.50-26.50	25.25-27.25	25.50-28.00	24.50-27.00	25.50-27.00
Cutter ....	22.00-24.50	23.50-25.25	22.50-25.50	23.00-24.50	22.00-25.50

VEALERS (All Weights):

Good & choice....	34.00-44.00	38.00-40.00	35.00-38.00	32.00-37.00	35.00-39.00
Com. & med....	25.00-34.00	30.00-39.00	28.00-35.00	25.00-32.00	25.00-35.00
Cull. 75 lbs. up. ....	21.00-25.00	25.00-31.00	21.00-28.00	22.00-25.00	21.00-25.00

CALVES (500 lbs. Down):

Good & choice....	31.00-35.00	33.00-39.00	32.00-35.00	30.00-34.00	32.00-35.00
Com. & med....	25.00-31.00	26.00-34.00	26.00-32.00	24.00-30.00	25.00-32.00
Cull. ....	20.00-25.00	23.00-27.00	19.00-25.00	21.00-24.00	21.00-25.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*..	35.75-36.75	36.50-37.50	36.25-36.75	35.50-36.75	35.00-36.75
Med. & good*..	33.00-36.00	34.00-37.00	33.50-36.00	33.75-35.50	33.50-36.00
Common .....	28.50-32.00	29.00-33.00	30.00-33.25	32.25-33.75	30.50-33.25

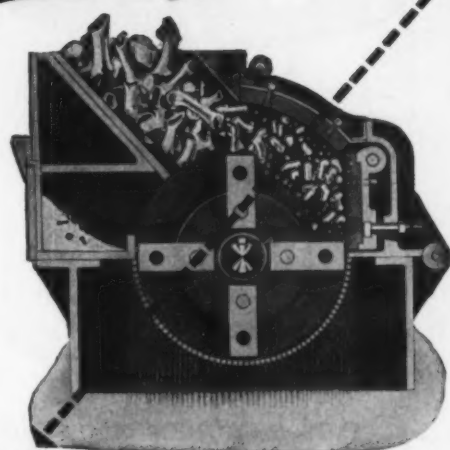
EWES (Wooled):

Good & choice*..	18.00-21.00	21.00-25.00	20.00-21.00	18.00-20.00	21.00-22.00
Com. & med....	15.00-19.00	18.00-21.00	17.00-19.75	16.00-18.00	17.00-20.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

# High Grease Content Material Ground Easily with -----



## WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power ... keeps material cooler! These are the features which insure Williams better performance!

### FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

### ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

### LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

### HINGED COVER

Provides easy access to the entire interior.

### METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

WILLIAMS PATENT CRUSHER & PULVERIZER CO.

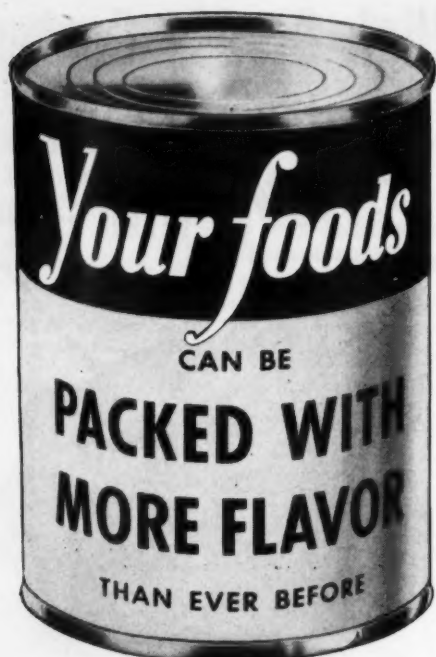
2708 N. 9th ST.

ST. LOUIS 6, MO.

### WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails, complete packaged by-product grinding plants.





**Ac'cent heightens and holds food flavors... makes foods taste naturally better!**

More flavor—more good, *natural* flavor than you ever thought possible—is *already in* the food products you produce! It's true, and today you can bring those full, fine flavors out into the open... intensify and round them out... with Ac'cent!

For Ac'cent, like nothing ever known before, remarkably brings out—without changing—the flavors of most foods. Equally important, Ac'cent combats flavor loss by helping to *hold* those flavors. Yet this wholesome vegetable protein derivative (99+% pure monosodium glutamate) adds no flavor, color or aroma.

More and more food processors are learning the remarkable effect Ac'cent has on a wide variety of products. More and more of them are including Ac'cent as a basic ingredient. Why not learn how efficiently and inexpensively Ac'cent can improve the flavors of *your* foods? Write today.

AMINO PRODUCTS Division, International Minerals & Chemical Corp., 20 N. Wacker Drive, Chicago 6, Ill.

# Ac'cent®

99+% PURE MONOSODIUM GLUTAMATE

...makes  
good cooking



taste better!

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending January 27, 1951:

CATTLE			
	Week	Prev. Week	Cor.
	Ended Jan. 27	Ended Jan. 20	
Chicago†	23,569	21,414	20,940
Kansas City†	17,966	14,842	17,142
Omaha†	20,887	20,641	19,570
E. St. Louis†	7,129	6,544	.....
St. Joseph†	9,168	8,138	.....
Sioux City†	9,749	10,270	9,525
Wichita†	3,090	2,650	2,705
New York & Jersey City†	8,008	7,926	6,348
Okl. City†	4,200	4,612	4,666
Cincinnati†	3,950	3,509	3,650
Denver†	9,006	7,868	7,479
St. Paul†	14,696	15,214	14,721
Milwaukee†	4,421	4,711	3,543
Total	135,539	128,339	110,289
HOGS			
Chicago†	50,507	56,537	48,774
Kansas City†	14,035	17,159	9,450
Omaha†	68,778	76,373	62,270
E. St. Louis†	5,389	4,706	.....
St. Joseph†	11,788	9,804	.....
Sioux City†	47,001	48,573	38,055
Wichita†	10,473	10,233	8,221
New York & Jersey City†	47,088	47,864	41,702
Okl. City†	16,923	20,251	13,938
Cincinnati†	16,538	14,650	12,607
Denver†	17,298	18,359	13,584
St. Paul†	45,236	53,567	33,509
Milwaukee†	6,417	7,775	5,849
Total	419,208	453,957	307,959
SHEEP			
Chicago†	8,378	8,460	8,255
Kansas City†	8,349	7,068	13,696
Omaha†	18,654	12,794	11,353
E. St. Louis†	5,389	4,706	.....
St. Joseph†	11,788	9,804	.....
Sioux City†	5,972	10,603	6,882
Wichita†	3,511	2,213	2,581
New York & Jersey City†	40,193	40,582	37,340
Okl. City†	5,001	4,060	2,752
Cincinnati†	4,061	2,385	1,775
Denver†	8,369	7,368	8,648
St. Paul†	8,626	8,141	9,198
Milwaukee†	1,208	1,123	1,077
Total	125,844	117,267	101,987

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Kansas City†	8,349	7,068	13,696
Omaha†	18,654	12,794	11,353
E. St. Louis†	5,389	4,706	.....
St. Joseph†	11,788	9,804	.....
Sioux City†	5,972	10,603	6,882
Wichita†	3,511	2,213	2,581
New York & Jersey City†	40,193	40,582	37,340
Okl. City†	5,001	4,060	2,752
Cincinnati†	4,061	2,385	1,775
Denver†	8,369	7,368	8,648
St. Paul†	8,626	8,141	9,198
Milwaukee†	1,208	1,123	1,077
Total	125,844	117,267	101,987

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, February 1, were as follows:

CATTLE:	
Steers, prime	\$39.00 only
Steers, commercial	30.00@34.50
Heifers, utility to low gd.	22.50@29.00
Cows, commercial	26.00@27.00
Cows, utility	23.50@25.50
Cows, can. & cut	20.00@23.50
Bulls, cut. to utility.	22.00@28.00
CALVES:	
Vealers, gd. & ch.	\$38.00@42.00
Calves, com. & med.	30.00@38.00
HOGS:	
Gd. & ch., 160-240	\$23.00@24.50
Sows, 400/down	18.75@19.00
SHEEP:	
Woolled lambs, med.	.....
& gd.	\$30.00 only

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, February 1, were as follows:

CATTLE:	
Steers, gd. & low ch.	\$33.50 only
Cows, utility & commercial	24.50@27.50
Cows, can. & cut.	21.00@23.50
Bulls, utility & commercial	26.00@31.00
VEALERS:	
Medium & good	\$32.00@39.00
HOGS:	
Gd. & ch., 220-260	\$23.25@24.25
Sows, 400/down	17.50@19.00

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
Jan. 25	3,531	433	16,572
Jan. 26	1,033	188	12,343
Jan. 27	168	77	3,424
Jan. 29	6,175	319	13,685
Jan. 30	4,499	256	10,358
Jan. 31	8,500	390	11,000
Feb. 1	3,100	300	11,000

\*Week so far  
22,274 1,175 46,043 5,890  
Wk. ago 35,660 1,558 74,635 10,788  
1950 31,544 1,816 58,477 15,486  
1949 35,514 1,867 60,414 12,292

\*Including 140 cattle, 8,516 hogs and 2,219 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
Jan. 25	1,594	2,306	906
Jan. 26	642	8	2,296
Jan. 27	181	1	1,137
Jan. 29	1,807	4,263	.....
Jan. 30	1,427	2,012	18
Jan. 31	2,900	2,900	700
Feb. 1	1,500	2,300	600

Week so far 7,534 10,575 1,918  
Wk. ago 9,574 72 9,919 4,981  
1950 10,302 136 12,005 5,928  
1949 12,856 318 6,564 4,300

## JANUARY RECEIPTS

	1951	1950
Cattle	152,956	157,844
Calves	8,317	9,187
Hogs	433,447	418,281
Sheep	68,138	86,064

## JANUARY SHIPMENTS

	1951	1950
Cattle	48,392	51,215
Hogs	92,414	77,092
Sheep	30,577	42,119

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Feb. 1:

	Week ended Feb. 1	Week ended Jan. 25
Packers' purch.	30,800	51,445
Shippers' purch.	14,075	14,848
Total	44,874	62,576

## CANADIAN KILL

Inspected slaughter in Canada for the week ended January 20:

CATTLE		
	Wk. Ended Same Wk. Jan. 20	Last Yr.
Western Canada	11,210	13,721
Eastern Canada	13,856	16,745
Total	25,065	30,466

HOGS		
Western Canada	36,101	33,967
Eastern Canada	45,800	49,767
Total	81,901	83,734

SHEEP		
Western Canada	3,223	3,082
Eastern Canada	2,291	4,300
Total	5,514	7,382

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended January 26:

Cattle Calves Hogs* Sheep			
Salable	476	638	582
Total (incl. directs)	4,784	2,841	23,884
Previous week:	.....	.....	.....
Salable	890	557	749
Total (incl. directs)	4,482	3,443	24,154

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 25:

Cattle Calves Hogs Sheep			
Los Angeles	6,000	1,600	2,725
N. Portland	2,015	275	1,475
S. Francisco	800	25	1,475

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NTH  
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CHASES

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Week  
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Jan. 25  
51,445  
14,844  
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Same Wk.  
Last Yr.  
13,723  
16,745  
30,468

33,967  
49,767  
83,784  
3,052  
4,306  
7,382

REIPTS

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Hogs\* Sheep  
582 206  
3,884 29,301  
749 247  
4,154 30,261  
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VESTOCK

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January 25:  
Hogs Sheep  
2,725 75  
1,475 60  
1,475 90

y 3, 1951

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 27, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 6,002 hogs; Swift, 4,269 hogs; Wilson, 5,404 hogs; Agor, 10,944 hogs; Shippers, 23,888 hogs; Others, 13,851 hogs.

Total: 23,560 cattle; 1,640 calves; 63,858 hogs; 8,378 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,587	507	1,506	1,569
Cudahy	1,863	302	1,540	969
Swift	4,222	463	7,730	3,880
Wilson	856	...	...	...
Central	1,649	...	...	...
Others	4,057	...	3,169	1,931
Total	16,634	1,332	14,035	8,349

### OMAHA

	Cattle*	Hogs	Sheep
Armour	6,037	9,515	2,873
Cudahy	3,683	10,273	4,286
Swift	4,853	13,757	6,847
Wilson	2,698	8,568	1,285
Cornhusker	423	...	...
Eagle	30	...	...
Hoffman	80	...	...
Grt. Omaha	179	...	...
Rothschild	474	...	...
Robt.	303	...	...
Kingan	1,090	...	...
Merchants	52	...	...
Midwest	49	...	...
Omaha	333	...	...
Union	146	...	...
Others	...	11,277	...
Total	20,424	63,390	15,291

\*Includes calves.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,865	697	11,503	2,264
Swift	3,312	1,624	11,924	3,125
Hunter	952	...	5,931	...
Hell	...	...	2,775	...
Krey	...	...	5,542	...
Laclede	...	...	1,189	...
Sicloff	...	...	914	...
Others	3,560	543	8,190	333
Shippers	3,307	1,116	24,234	352
Total	13,996	3,980	70,193	6,074

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,950	114	11,188	7,913
Armour	3,353	187	11,175	1,193
Others	4,019	47	2,231	792
Total	10,302	358	24,594	9,898

Does not include 18,413 hogs and 2,682 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,211	3	15,730	1,178
Cudahy	3,207	2	16,438	2,478
Swift	2,871	9	12,457	1,653
Others	224	1	24	...
Shippers	8,417	4	20,734	358
Total	17,930	19	65,393	5,667

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,288	182	3,045	3,511
Gurgeneim	229	...	...	...
Dunn	...	...	...	...
Ostergat	36	...	...	...
Dold	91	...	793	...
Punflower	11	...	38	...
Pioneer	46	...	...	...
Excel	620	...	...	...
Others	2,205	...	704	924
Total	4,526	182	4,580	4,435

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,502	90	1,547	1,546
Cudahy	1,595	68	1,328	1,660
Others	73	...	902	...
Total	3,170	158	3,777	3,206

Does not include 815 cattle; 59 calves; 13,146 hogs and 1,795 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	51	...	225	...
Cudahy	616	...	703	...
Swift	148	72	586	...
Wilson	37	...	...	...
Acme	158	1	...	...
Atlas	534	...	...	...
Clougherty	73	...	445	...
Coast	442	10	94	...
Harman	81	...	...	...
Leer	73	70	803	...
Lin	12	...	...	...
United	369	...	159	...
Others	2,557	611	218	...
Total	5,151	779	3,233	...

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	130
Kahn's	...	...	...	...
Lohrey	...	...	...	901
Meyer	...	...	...	...
Schlachter	112	39	...	50
Northside	...	...	...	...
Others	3,092	752	14,829	226
Total	3,204	791	15,820	406

Does not include 472 cattle and 1,391 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,422	26	3,952	7,990
Swift	1,571	37	7,257	5,680
Cudahy	935	33	3,335	1,348
Wilson	1,148	...	...	...
Others	3,632	168	3,661	925
Total	8,506	264	18,235	15,943

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,051	2,731	14,742	3,805
Bartusch	769	...	...	...
Cudahy	1,079	1,819	...	1,343
Riffin	712	21	...	...
Superior	1,363	...	...	...
Swift	5,722	2,365	30,494	3,418
Others	2,032	5,284	8,355	955
Total	16,728	11,700	53,591	9,581

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	915	857	2,176	605
Swift	1,037	1,012	2,633	3,537
Blue Bonnet	313	12	821	...
City	279	...	...	...
Rosenthal	270	5	...	...
Total	2,814	1,886	5,130	4,202

### TOTAL PACKER PURCHASES

	Week ended Jan. 27	Prev. week	Cor. week 1950
Cattle	146,956	137,946	114,934
Hogs	395,819	454,983	288,627
Sheep	91,430	85,719	69,876

## CORN BELT DIRECT TRADING

Des Moines, Ia., February 1—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:

160-180 lbs.	...	\$18.50@21.00
180-240 lbs.	...	20.50@21.50
240-300 lbs.	...	20.45@21.50
300-360 lbs.	...	19.85@21.00

Swine:

270-300 lbs.	...	\$19.25@20.00
400-550 lbs.	...	17.75@19.10

### Corn Belt hog receipts:

	This week estimated	Same day last wk. actual
Jan. 26	55,000	69,500
Jan. 27	37,500	58,000
Jan. 29	45,000	86,000
Jan. 30	50,000	71,000
Jan. 31	63,000	66,000
Feb. 1	45,000	78,000

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 27, with comparisons:

	Cattle	Hogs	Sheep
Week to date	254,000	668,000	180,000
Previous week	250,000	706,000	182,000
Same week	1950	217,000	542,000
1951 to date	950,000	2,715,000	663,000
1950 to date	920,000	2,428,000	696,000

## CANADIAN STOCKS

Canadian storage stocks on January 1:

	Jan. 1* 1951	Dec. 1 1950	Jan. 1 1950
Beef	13,040,000	11,552,000	14,800,000
Veal	2,685,000	3,592,000	5,776,000
Pork	11,421,000	7,812,000	8,013,000
Mutton & Lamb	3,005,000	3,705,000	4,855,000

\*Preliminary.



You can see for yourself why it pays to use  
**CANNON DICED RED SWEET PEPPERS**

Bright-red, crisp, firm Cannon Peppers increase the eye and sales appeal of your product. They are Cannon's own home-grown strain of thick-walled California Wonder Peppers. Cannon Peppers save you money and production costs. Not packed in brine, require no washing. Diced—eliminate cutting and handling. In convenient #10 tins—no spoilage or leftovers. Extra heavy pack (process patent pending). Approximate weight nearly five pounds—up to 10 ounces more per can or, three extra pounds more per case than ordinary peppers.



See and test for yourself.  
Send coupon below for FREE sample of Cannon Peppers.

H. P. Cannon & Son, Inc.

Established 1881 • Incorporated 1911

Bridgeville, Delaware

CANNON BRAND



Ship trial \_\_\_\_\_ #10 tins  
Cannon Diced Red Sweet Peppers

Name \_\_\_\_\_ Title \_\_\_\_\_

Company \_\_\_\_\_

City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

Buyer's Name \_\_\_\_\_



## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended January 20 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handy weights
Toronto	\$29.25	\$36.00	\$31.10	\$34.72
Montreal	28.60	30.15	31.11	...
Winnipeg	28.50	34.00	30.43	32.00
Calgary	29.76	33.35	30.35	31.35
Edmonton	29.50	38.00	30.85	30.00
Lethbridge	29.50	31.75	30.47	31.00
Pt. Albert	28.80	32.50	30.29	...
Moose Jaw	27.50	29.00	30.35	...
Saskatoon	27.75	35.00	30.35	27.50
Regina	26.50	29.00	30.35	...
Vancouver	29.50	...	31.10	...

\*Dominion government premiums not included.

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**L. H. McMURRAY, Inc.**

*40 Years' Experience  
on the Indianapolis Market*

**INDIANAPOLIS • FRANKFORT  
INDIANA**

Tel. FRanklin 2927

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**AIR-O-CHEK**

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internal fulcrum lever

An ingenious inside lever arrangement opens  
valve. Quick closing. Self closing.

Send for Bulletin

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QUALITY AMERICAN HOG CASINGS*

*in Great Britain*

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(Cables: Effseaco, London)



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BACON PAK • LARD PAK • MAR PAK  
SPECIAL PAPERS  
SYLVANIA CELLOPHANE

**Daniels MANUFACTURING COMPANY**

KENILWORTH, WISCONSIN  
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Jan. 27, 1951	12,552		Week ending Jan. 27, 1951	8,023
Week previous	9,534		Week previous	15,129
Same week year ago	11,957		Same week year ago	25,008
COW:			PORK CURED AND SMOKED:	
Week ending Jan. 27, 1951	2,043		Week ending Jan. 27, 1951	659,390
Week previous	1,695		Week previous	635,972
Same week year ago	1,932		Same week year ago	813,965
BULL:			LARD AND PORK FATS:†	
Week ending Jan. 27, 1951	802		Week ending Jan. 27, 1951	109,920
Week previous	446		Week previous	173,301
Same week year ago	837		Same week year ago	215,000
VEAL:			LOCAL SLAUGHTER	
Week ending Jan. 27, 1951	13,235		CATTLE:	
Week previous	12,899		Week ending Jan. 27, 1951	8,090
Same week year ago	14,975		Week previous	7,965
LAMB:			Same week year ago	6,348
Week ending Jan. 27, 1951	33,753		CALVES:	
Week previous	31,284		Week ending Jan. 27, 1951	7,231
Same week year ago	30,042		Week previous	8,067
MUTTON:			Same week year ago	8,236
Week ending Jan. 27, 1951	355		HOGS:	
Week previous	706		Week ending Jan. 27, 1951	47,068
Same week year ago	545		Week previous	47,782
HOG AND PIG:			Same week year ago	41,702
Week ending Jan. 27, 1951	12,112		SHEEP:	
Week previous	18,861		Week ending Jan. 27, 1951	40,190
Same week year ago	12,330		Week previous	40,229
PORK CUTS:			Same week year ago	37,340
Week ending Jan. 27, 1951	2,224,069		COUNTRY DRESSED MEATS	
Week previous	1,980,505		VEAL:	
Same week year ago	1,254,780		Week ending Jan. 27, 1951	5,692
BEEF CUTS:			Week previous	5,628
Week ending Jan. 27, 1951	107,710		Same week year ago	5,608
Week previous	178,990		HOGS:	
Same week year ago	82,955		Week ending Jan. 27, 1951	...
VEAL AND CALF CUTS:			Week previous	13
Week ending Jan. 27, 1951	3,753		Same week year ago	66
Week previous	1,923		LAMB AND MUTTON:	
Same week year ago	8,754		Week ending Jan. 27, 1951	83
LAMB AND MUTTON CUTS:			Week previous	101
Week ending Jan. 27, 1951	16,292		Same week year ago	62
Week previous	11,537		†Incomplete.	
Same week year ago	5,488			

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 27 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City...	8,008	7,231	47,068	40,190
Baltimore, Philadelphia	5,862	1,166	32,266	873
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	11,075	1,853	67,157	5,564
Chicago Area	26,236	6,496	106,009	12,450
St. Paul-Wisc. Group <sup>1</sup>	25,717	24,982	142,811	12,306
St. Louis Area <sup>2</sup>	12,043	4,826	87,154	9,400
Sioux City	9,761	68	50,521	7,840
Omaha	22,701	534	94,704	17,728
Kansas City	15,485	2,301	57,071	5,758
Iowa and So. Minn. <sup>3</sup>	19,530	3,272	200,663	32,904
<b>SOUTHEAST<sup>4</sup></b>	5,274	2,253	39,962	...
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	21,245	4,596	93,755	21,141
<b>ROCKY MOUNTAIN<sup>6</sup></b>	9,307	440	20,712	10,437
<b>PACIFIC<sup>7</sup></b>	17,911	2,480	38,806	21,220
Grand Total	210,155	62,511	1,132,709	201,283
Total week ago	207,248	64,595	1,210,098	205,450
Total same week 1950	187,546	66,365	929,121	196,697

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during December 1950—Cattle, 77.8; calves, 67.7; hogs, 77.9; sheep and lambs, 84.0.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 26:

	Cattle	Calves	Hogs
Week ending January 26	1,819	1,485	26,562
Week previous	1,875	1,511	26,217
Cor. week last year	1,763	785	21,534



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1 8,022  
15,125  
25,009

VED:

1 659,390  
635,972  
819,965

1 100,920  
178,391  
215,068

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1 8,008  
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6,345

1 7,231  
8,057  
8,296

1 47,068  
47,782  
41,702

1 40,193  
40,029  
37,349

MEATS

1 5,952  
5,828  
4,958

1 11  
13  
6

1 83  
101  
62

January 27  
ulture as

Sheep  
& Lamb  
40,182  
873

5,564  
12,850  
12,306  
9,409  
7,640  
17,733  
8,783  
32,904

21,141  
10,437  
21,239  
201,263  
205,459  
199,897

Milwaukee,  
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Hogs  
26,562  
26,217  
21,534

y 3, 1951



MR. HAM GOES TO TOWN  
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MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**

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**LARD • CANNED MEATS**

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THE RATH PACKING CO., WATERLOO, IOWA

# BARLIANT'S

## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

### Steam Jacketed Kettles

3172—(2) Aluminum, 300 gal. .... ea.	\$ 525.00
(4) Aluminum 250 gal. .... ea.	475.00
(2) Aluminum 200 gal. .... ea.	395.00
(1) Stainless clad, 150 gal. .... ea.	375.00
(3) Aluminum, 50 gal. .... ea.	125.00
(1) Stainless clad, 50 gal. .... ea.	145.00
(4) Stainless clad, 40 gal. .... ea.	145.00
3287—(1) Steel jacketed, 100 gal. Groen stainless steel with single acting stainless agitator, 3 HP. motor and speed reducer, with cover, 2" stainless valves	900.00
3291—(1) 150 gal. like Globe 29468, with 2 HP. removable motor driven agitator, like new	700.00

### Miscellaneous Equipment

2028—MEAT MIXER: Buffalo 4-A, with 10 HP. motor, gear driven	985.00
2735—GRINDER: Delta Machine Co. #32, (NEW—NEVER USED) with 2 HP. motor	375.00
3236—GRINDER: Globe, #5041-60, with 25 HP. motor, excellent cond.	1,150.00
3232—GRINDER: #50, with 15 HP. motor, complete with knives and plates, new bowl and worm.	675.00
3254—SAUSAGE STUFFER: Anco, 4002 cap., with stuffing cock, new gaskets, reconditioned—guaranteed	900.00
3324—SLICER: U.S. Heavy Duty #3, with stainless steel shingling conveyor.	2,150.00
3323—BEEF CARBING LAYOUT: Beef Carbing Cleaner, Bess, Inc. brushes, recently purchased 3 HP. motor; Anco. Middle Fatting Table, used approx. 2 mo.; Globe Trimming and Shimming Table, used approx. 2 mo.	975.00
3325—OVEN: Meek-Reel, 54 Loaf cap., excellent cond.	550.00

The following items are available, f.o.b. Philadelphia, Pa.:

GRINDER: Buffalo 250-B, with 7½ HP. motor, excellent cond.	565.00
GRINDER: Cleveland #7, new head and ring, with knives and plates, no motor.	450.00
MEAT MIXER: Buffalo #3, less motor, excellent cond.	800.00
SLICER: U.S. 150-B with stacker, one year old	775.00
SAUSAGE CAGES: (40) 42x36x50" high, 4 sta. no rollers	20.00
PICKLE PUMPS: (NEW) new head and ring, with knives and plates, no motor.	25.00
BAKE OVENS: (2) Crandall Pettes, revolving, 108 loaf cap., gas fired, motor driven	425.00
HAM & BACON PRESSES: (56) (NEW) Similar to Globe, 3 sta., 8" wide x 54" high, plus trolleys	12.00
HAM MOLDS: (14) (NEW) Stainless Steel, Ham Boiler Corp., 02X, 10-122 ea.	18.00
LOAF MOLDS: (24) Ham Boiler Corp., Model D18, Aluminum	3.00
LOAF MOLDS: (42) (NEW) like Ham Boiler Corp., aluminum, with covers, ea.	7.00
HOG HEAD SPLITER: Anco, almost new	Bids requested
HOG DEHAIRER: Bess, grate type, 10 HP.	1,000.00
HOG FULLER: (NEW) Anco, 254, 2 HP., shop worn	Bids requested
BUDGET HOIST: 10000, used 1 week	185.00
HOG GAMBRELS: (100) NEW, Wood, ea.	.25
STEEL CALF GAMBRELS: (110) (NEW) galv.	1.35
BAND SAWS: (5) NEW—IN ORIGINAL CRATES) 1½ HP., stainless tables	495.00
KETTLES: (2) Iron, with agitators, 125 gal. cap.	375.00
LARD KETTLE: Koch, 150 gal. gas fired	250.00
STAINLESS STEEL DRUM: (NEW) 55 gal. cap., with stainless steel cover.	95.00
CONVEYOR TABLE: Aluminum, 6' long, used one week, ¼ HP.	125.00

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8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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### JACKETED KETTLES

10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).  
20—Aluminum 30 gal. up to 1300 gal. Kettles.  
2—Dopp seamless 350 and 600 gal. Kettles.

### OTHER SELECTED ITEMS

3—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll  
75—Rectangular Aluminum Storage tanks, 800, 600, 250 and 200 gals.  
1—Spery 30x30 plate & frame aluminum Filter Press  
1—Self-Adjusting Carton Gliner-Sealer and Compression unit.  
Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

### WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 7, N. Y.

Phone: BR 4-9400

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: One 3 section French oil machine. Screw press or expeller in good condition, \$7500.00. Wm. Stappenbeck Rendering Co., 2268 Browncroft Blvd., Rochester 10, N. Y.

DO-ALL MEAT and BONE SAW: Slightly used. Model No. WB-15, large size, will sell reasonable. Greenville Meat Market, 225 S. Main St., Greenville, S. C.

## EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: One (1) horizontal 5 x 12 blood and hair dryer. Must be Anco, and in perfect condition. W-51, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

## BUSINESS OPPORTUNITIES

### DRESSED HOGS

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS — ALL POINTS EAST—Call Mr. Lee, Sales Manager, for details.

### THE SUCHER PACKING CO.

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## SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

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TO BE SOLD AT PUBLIC AUCTION  
(On the Premises)

SATURDAY, FEBRUARY 17, 1951 at 1:00 P. M.

Slaughter house complete with sausage kitchen, smoke house, two large walk-in boxes and retail store on premises. Said premises being an 8½ acre farm including corn crib, chicken house, peas, barn and farmhouse containing six rooms and bath with all modern conveniences. Located on Pennville-Pedricktown road in agricultural and Industrial Salem County, New Jersey, ¼ mile north of busy Harding Highway.

Also to be sold at 3:00 P.M., same date, on premises, retail store, meats and groceries, yearly lease, 6 West Main Street, in fast growing Pennville, New Jersey.

Purpose of sale is to dissolve and liquidate business partnership. Terms recited at sale.

GEORGE S. FRIEDMAN, Esq.

187 Market Street  
Salem, New Jersey

### FOR SALE or LEASE

Slaughter house, packing plant. Concrete and steel construction, 18,000 square feet, 3 floors, elevator, railroad spur and loading platform. All equipment and buildings in A-1 condition ready to operate. Present capacity 150 cattle or 300 hogs per day. In the heart of the cattle and sheep country. Plenty of hogs available also. Partner disagreement. Will sell or lease. Must be seen to be appreciated. Write to T. Capri, Casper Packing Co., P. O. Box 1088, Casper, Wyoming.

### HOG KILLING PLANT FOR SALE

Federally inspected, modern hog killing plant, situated in Kansas, with capacity of 1,000 hogs per day. One sharp freezer with 80,000 pounds storage capacity. 200 HP. boilers with automatic control of both fuel oil and natural gas. Railroad siding which has facilities for three car spot. Good labor supply always available. This plant is available immediately.

FS-18, THE NATIONAL PROVISIONER, Chicago 5, Ill.

FOR SALE: BEEF SLAUGHTERING AND RENDERING PLANT—GOVERNMENT INSPECTED—450 HEAD PLUS SMALL STOCK WEEKLY—WITHIN 200 MILES OF NEW YORK CITY—MODERN, FULLY EQUIPPED PLANT—RAILROAD SIDING. W-41, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

## HELP WANTED

### SAUSAGE FOREMAN

Wanted for federal inspected plant situated in large midwestern city. Must be experienced in making full line of high grade sausage and loaf goods. Capable of managing gang of 30 to 40 employees and figuring costs. Middle aged preferred. Must be sober, industrious and pay strict attention to business. Give references, salary expected and full qualifications. Replies confidential. W-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### SALESMEN

Well established firm interested in several qualified men of high caliber, who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories. Salary or commission basis. W-40, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Well established midwestern packer has immediate opening for experienced aggressive sales manager. Share of company profits. Excellent opportunity. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAN TO MANAGE rendering plant on eastern seaboard. Full detail of year and salary experience to W-17, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SMALL MIDWESTERN hog killer needs a man for supervision. State qualifications, age and salary expected. W-38, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## POSITION WANTED

### SAUSAGE PRODUCTION SUPERINTENDENT AVAILABLE

Experienced in curing, cutting, also qualified in sales. A good organizer. Have been in present position 14 years. Willing to purchase interest in plant to prove my ability. Prefer Mississippi, Texas, Arkansas or Louisiana. 46 years of age. Proposition I am willing to offer is worth your investigation. Very best references.

W-28, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

FOREMAN or SUPERINTENDENT of sausage department and curing cellar desires position. 25 years' direct practical experience. Medium sized plant preferred in Midwest, southwest or west. 45 years of age, married. Personal interview desired. Can furnish best references. W-42, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

### SALES MANAGER

Position desired by experienced sales manager accustomed to handling all phases of sales work and personnel, with national and independent meat packers. Can furnish best recommendations and references. 36 years of age, married, college education. Available February 19th. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### SUPERINTENDENT

Ambitious all around man with thorough knowledge of costs, yields, etc., experienced in all plant operations, including labor relations. Available in 30 days. Prefer Los Angeles or vicinity. W-46, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Age 34, 16 years' experience making full line of sausage and loaf products, also curing and smoking. Supervise help. W-44, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT SUPERINTENDENT: Desires position. Curing background, some experience in all departments. Interested in opportunity, not salary. W-52, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

W-415, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

### SALESMAN WANTED

Established eastern manufacturer seeks experienced seasoning and curing compound salesman. Drawing against commissions or salary plus commissions. Mention age, experience and background in reply. Good opportunity for right man. All replies confidential.

W-33, THE NATIONAL PROVISIONER  
11 East 44th St. New York 17, N.Y.

HAVE OPENING for ambitious young man capable of handling smoked meat operations. Must be experienced in curing and smoking. Fine opportunity for right man. State age, family status, experience, salary expected, applying direct to HERMAN SAUSAGE COMPANY.  
P. O. Box 1651 Tampa, Florida

ASSISTANT TO SAUSAGE FOREMAN: Young man with experience as sausage maker. Must be capable of handling help and know costs. State experience, age and wage expected. W-35, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COMPTROLLER: With packinghouse experience to take over office. Must know costs, yields, credits, etc. Give age, salary expected and background. W-15, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: For packinghouse and rendering machinery. Must be young, experienced, with good producing record. Desirable territory. Salary, expenses and commission. W-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Inedible rendering. Midwestern packer has opening for man experienced in wet and dry rendering. Give all details of experience. W-45, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT BUYER wanted to call on wholesalers and provision houses. No experience necessary. W-48, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

# BERTH. LEVI & Co., Inc.

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for the  
meat packing industry!

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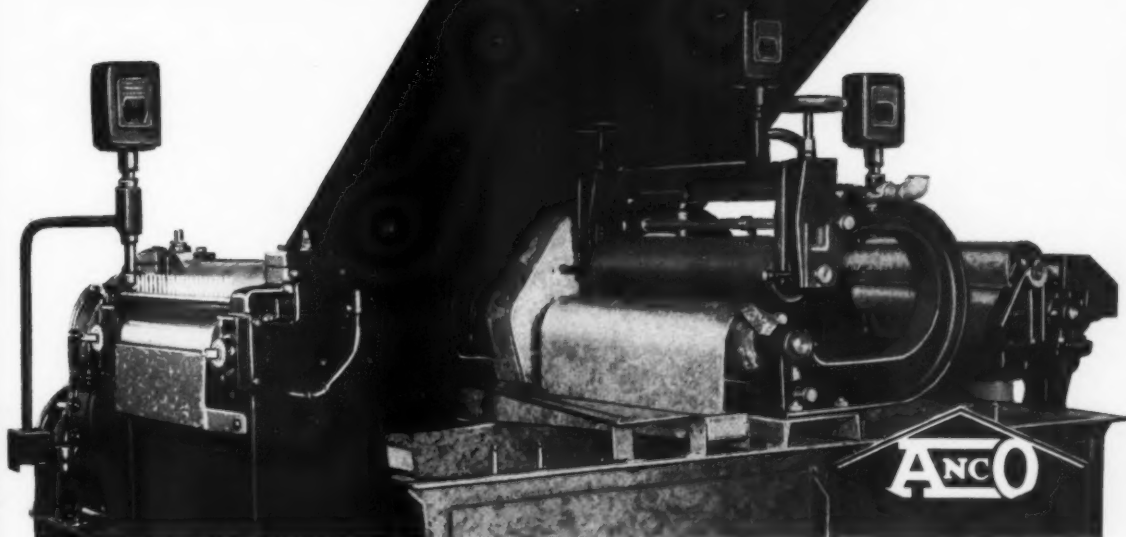
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